



## SAINT HELENA WINERY

### 2020 Sonoma Mountain Chardonnay

---

**Winemaker Notes:**     *By Lindsey Wallingford & Aaron Pott*

The 2020 Chardonnay is rich and deep showing notes of Meyer lemon, Bosc pear, stone fruits, fragrant white flowers, and caraway. The palate shows a mineral richness and finishes smooth with layered notes of shortbread and vanilla. Enjoy now through 2026.

**Winemaking:**

Native primary and secondary fermentation in 100% neutral French oak, aged 18 months on the lees with minimal battonage (lees stirring).

**Critical Acclaim:**

“The 2020 Chardonnay is a deep, potent wine that shows plenty of the structure of Sonoma Mountain. Deep, ample and creamy, the 2020 possesses terrific depth, with plenty of nuance to match. Lemon confit, savory herbs and mineral notes all grace this rugged Chardonnay.” – *Antonio Galloni, Vinous, 91 points*

Varietal:                   100% Chardonnay

AVA:                         Sonoma Mountain

Vineyard:                 Scopus vineyard, farmed by the Valdez Family. High elevation, eastern-facing slopes. Climate cooled by San Francisco Bay morning fog throughout the growing season. Rocky, red volcanic soil.

Winemaking:             Whole cluster press  
Native yeast fermentation in French oak barrels  
Aged sur lie with *batonnage*  
100% malolactic fermentation

Barrel Aging:            16 months in neutral French oak barrels