

## SAINT HELENA WINERY

## 2022 Sonoma Mountain Chardonnay

**Wine Notes:** By Winemaker, Lindsey Wallingford & Consulting Winemaker, Aaron Pott

Radiating a delicate pale-yellow hue, the 2022 Chardonnay beckons with aromas of sun-kissed Meyer lemon and ripe Bosc pear, evoking the essence of an orchard in full bloom. Fragrant white flowers dance gracefully alongside hints of vanilla, offering a captivating bouquet that entices the senses. On the palate, this Chardonnay unfolds with richness and depth, showcasing layers of orchard fruits and a subtle mineral complexity that speaks to its mountain heritage.

Balanced and refined, the 2022 Chardonnay strikes the perfect harmony between freshness and depth. Its seamless integration of fruit, oak and acidity culminates in a wine of exceptional elegance and poise. Whether enjoyed on its own or paired with a variety of dishes, from roasted chicken to creamy risotto, this Chardonnay guarantees a memorable tasting experience that lingers long after the final sip with enjoyment now and for years to come.

## Winemaking:

The 2022 Saint Helena Winery Chardonnay from Scopus Vineyard on Sonoma Mountain undergoes native primary and secondary fermentation in 100% neutral French oak barrels. Aged for 18 months on the lees with minimal *batonnage*, this Chardonnay embodies the essence of its terroir with every sip.

## Vineyard:

Scopus Vineyard is located on the eastern-facing slopes of Sonoma Mountain, just above the town of Glen Ellen in Sonoma County. The soil is rocky and red with iron, and the climate there provides maritime influences based on its proximity to San Francisco Bay and the Pacific Ocean.

We have had a close relationship with the owners and farmers of this vineyard since 2011. Our winemaker, Lindsey Wallingford, visits Scopus throughout each year to collaborate with their team on long-term strategies and growing-season tactics to optimize fruit quality.

Varietal: 100% Chardonnay

AVA: Sonoma Mountain

Alcohol: 13.9%