



SAINT HELENA WINERY

2023 Sonoma Mountain Chardonnay

Winemaker – Lindsey Wallingford

Consulting Winemaker – Aaron Pott

Winemaker Notes

The 2023 Saint Helena Winery Chardonnay from Scopus Vineyard on Sonoma Mountain went through native primary and secondary fermentation in 100% neutral French oak barrels. Aged for 18 months on the lees with minimal *batonnage* (lees stirring), this Chardonnay embodies the essence of its terroir with every sip.

The 2023 Sonoma Mountain Chardonnay opens with bright aromas of fresh lemon zest and delicate white florals, evoking the essence of a sunlit orchard. On the palate, layers of citrus meringue and a subtle saline minerality add depth and intrigue, while the wine's focused acidity provides a refreshing lift. A full, mouth-coating texture leads to a lingering, mouth-watering finish, balancing richness with precision. This Chardonnay showcases both vibrancy and weight, promising enjoyment now and graceful aging for years to come.

Vintage notes

The 2023 growing was essentially a dream vintage for grape-growers and winemakers in Sonoma and Napa counties. Plenty of rainfall during winter and spring led into a long, mild-weather season that allowed gradual and full maturation of the fruit.

Blend

100% Chardonnay

Bottling Date

March, 2025