SAINT HELENA WINERY

2024 Sonoma Mountain Chardonnay

Winemaker – Lindsey Wallingford *Consulting Winemaker – Aaron Pott*

Winemaker Notes

The 2024 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.

The 2024 Sonoma Mountain Chardonnay opens with bright aromas of Meyer lemon, white peach, and Bosc pear, accented by delicate notes of jasmine green tea and a touch of brioche. On the palate, vibrant citrus and orchard fruit are balanced by a refined, mineral-driven structure and a soft, creamy texture. Fresh and elegant, the wine finishes long and mouth-watering, showcasing both precision and depth. While vibrant in its youth, this Chardonnay will continue to develop beautifully over the next five to eight years.

Blend

100% Chardonnay

Bottling Date

March, 2026