

2018
ESTATE CHARDONNAY

TASTING NOTES

As a blend of our best Chardonnay vineyard sites, the Estate bottling is always one of the most compelling illustrations of our mountain estate. Winemaker Lisa Valtenbergs blends this wine with discerning precision, balancing aromatic intrigue, texture and the Mayacamas' signature structural elements into a pure reflection of the vintage. The 2018 Estate Chardonnay exhibits notes of caramel apple and pineapple upside down cake with subtle salinity. The rich and round palate is highlighted by fresh tropical fruits, salted caramel, and a clean inviting finish.



OVERVIEW

- American Viticulture Area (AVA): Alexander Valley, Sonoma County
- Mountain Range: Mayacamas Mountains
- Region: California's North Coast
- Predominant Geology: Yorkville Clay Loam
- Elevation: 400-1800 feet
- Vineyard Location: 76 miles north of San Francisco, 23 miles east of the Pacific Ocean, 8 miles north of Healdsburg
- Winemaker: Lisa Valtenbergs
- Vineyard Manager: Gabriel Valencia
- Key Blocks: 21B, 26, 66, 22A
- Vine Spacing: 7 x 5, 12 x 6
- Exposure of Slopes: Northwest, Southwest
- Year Planted: 1997, 1994, 1992
- Rootstock: 110R, 1103P
- Clone: Peter Michael, 4

WINEMAKING DATA

- Fermentation: 100% barrel fermented with native yeast, malo-lactic fermentation in barrel, lees stirred monthly
- Barrel Aging: 10 months in French Oak, 32% new
- Date of Bottling: July 24, 2019
- Quantities Bottled: 3900 cases
- Alcohol: 14.3%
- TA: 0.56 g/100mL
- pH: 3.58

