

CHATEAU ST JEAN

2021 CHARDONNAY

CARNEROS

SONOMA COUNTY

Our roots are in Sonoma County. We have made wines from the region's diverse vineyards for over 50 years, starting in 1974 with our first vintage of single vineyard Chardonnay. Now celebrating our golden anniversary, we are proud to release this inaugural Chardonnay with continued dedication to Sonoma County and the special vineyard sites our grapes are grown.

VINEYARDS

Our Carneros Chardonnay grows in a cool area with moderate conditions and maritime winds blowing north from San Pablo Bay. Daily fog limits the sunshine and is ideal for producing wines with balanced acidity and structure. This combined with heightened aromatics gives way to wines that are lush and tropical yet full of minerality and freshness.

VINTAGE

Minimal rainfall and mild temperatures contributed to drought-like conditions in Sonoma County. With a warmer than average winter and spring, budbreak was two weeks ahead of average. The summer was warm and dry with a few short heat spikes, resulting in long hang-time and beautifully ripened fruit.

WINEMAKING

Our Chardonnay is hand-picked and whole cluster pressed into stainless steel tanks where the juice is cold settled for 24 hours. This wine was fermented and aged sur lie in French oak barrels (35% new) with bi-weekly stirring for added texture and mouthfeel. A total of 11 months of oak aging.

TASTING NOTES

This elegant Chardonnay has tropical fruit aromas of crushed pineapple and lemon curd. Refined white nectarine and Meyer lemon zest flavors are balanced with a bright acidity and complemented by toasted marshmallow and a luxurious texture from 100% oak aging. The finish is long and elegant.

2021

APPELLATION	Los Carneros, Sonoma
VARIETAL	100% Chardonnay
OAK	100% French oak, 35% new
AGING	11 months
ALCOHOL	14.3%
T.A.	6.6 g/100ml
PH	3.37