

# CHATEAU ST JEAN

## 2023 CHARDONNAY

LOS 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 1973. A fine wine estate with European style, we are proud to produce balanced and elegant wines, a hallmark of Chateau St. Jean. Our single-vineyard and blend expressions celebrate Sonoma County's distinctive, world-class growing region, and the special vineyard sites in which 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

The 2023 growing season graced us with the slowest start in the last decade. A rainy winter set the vines up for vigorous spring growth, a larger crop, and a longer ripening season. Red and white varieties ripened simultaneously leading to a late, compressed harvest. The crop was bountiful and the quality outstanding.

### 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 10 months of oak age.

### TASTING NOTES

This elegant Chardonnay has green apple, Meyer lemon, and crème brûlée, with hints of nuttiness and floral notes. The palate is generous and balanced offering honeycrisp apple, ripe melon, and citrus. Richly textured yet elegant, with integrated oak, subtle honey, and a hint of salinity on the finish. Perfect with seared scallop salad, fig and goat cheese pizza, or flaky white fish with lemon beurre blanc. Enjoy now or cellar for 2–4 years.

2023

APPELLATION	Los Carneros, Sonoma County
VARIETAL	100% Chardonnay
OAK	100% French oak, 35% new
AGING	10 months
ALCOHOL	14.2%
T.A.	5.5 g/L
PH	3.57