

MAYACAMAS



2015 CHARDONNAY MT.VEEDER, NAPA VALLEY

High on the slopes of Mount Veeder, Mayacamas Vineyards has been a source of legendary California wine since 1889. Since the 1950's the vinification and élevage of Mayacamas remains remarkably consistent and our continued commitment to employ classical techniques and tools is integral to the character of these wines. The mountain terroir at Mayacamas ranges from 1,800 to 2,400 feet in elevation and the estate spans 475 acres, only 50 of which are dedicated to vine.

TASTING NOTES & WINEMAKING

The 2015 vintage of Mayacamas Chardonnay—our team's third making the wines—is perhaps our best effort yet. In its youthful state the wine is notably intense and focused, with the mouthwatering acidity taking center stage.

Aromatic notes of lime zest, wet slate, fresh vanilla, and lemon candy mark the nose. The powerful palate is supported by bracing acidity and multiple citrus fruits—key lime, kumquat, and seville orange. Secondary flavors of pine, oyster shell, and flint make for a complex and exciting Chardonnay.

Our winemaking methods have evolved slightly in this vintage, most notably with the inclusion of partial neutral barrel fermentation. The wine was whole cluster pressed, fermented in a combination of small barrels (7% new), stainless steel, and large format foudres. On the lees for seven months, ten months of total aging. Malolactic fermentation was inhibited, and the finished wine saw nine months of bottle aging.

VINTAGE, VINEYARDS & TERROIR

On the heels of an extended drought, these old dry-farmed vines performed incredibly well. Near-normal yields, but with elevated flavor and aromatic intensity. Fruit for the 2015 Mayacamas Chardonnay was sourced exclusively from vineyard sites in the Mount Veeder Appellation. Grapes were harvested from 40-year old dry-farmed vines located between 1800 and 2000 feet in elevation. Mount Veeder is a one-of-a-kind appellation with a cooler mountain climate and some of the lowest yields in Napa Valley. Soils range from poor volcanic deposits to ancient seabeds; the grapes produced here retain high acidity and a clean, mineral character.

APPELLATION: *Mt. Veeder*

VARIETAL *100% Chardonnay*

ALCOHOL *14¼%*

95 pts. Antonio Galloni

