

# MAYACAMAS



## 2016 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.*

APPELLATION: Mt. Veeder  
VARIETAL: 100% Chardonnay  
ALCOHOL: 14%  
95 pts. Antonio Galloni

## TASTING NOTES & WINEMAKING

The 2016 vintage of Mayacamas Chardonnay — our team's fourth as winemakers — continues the legacy of fresh and powerful mountain chardonnay. Aromas of Meyer lemon, river rock, vanilla bean, and honeysuckle highlight the nose. On the palate, the wine strikes a balance of richness and focus — mouthwatering acidity and flinty minerality lead into flavors of lemon curd, almond and passion fruit.

Harvested early to retain natural acidity, the grapes were sorted by hand and pressed whole cluster. Fermentation was completed in combination of small barrels (10% new), large format puncheon and stainless steel. The wine was aged on the lees for seven months, ten months of total aging. Malolactic fermentation was blocked, and the finished wine saw nine months of bottle aging.

## VINTAGE, VINEYARDS & TERROIR

The 2016 growing season was ideal from start to finish. A tranquil spring and moderate summer temperatures allowed for even ripening and precise harvest timing. In typical fashion, the Chardonnay harvest lasted about two weeks—starting August 26th and ending September 8th.

Fruit for the 2016 Mayacamas Chardonnay was sourced 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.

