

MAYACAMAS



2017 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%
93 pts. Antonio Galloni

TASTING NOTES & WINEMAKING

The 2017 vintage of Mayacamas Chardonnay — our team's fifth — showcases both site and vintage beautifully. Aromas of ripe lemon honeysuckle and crushed oyster shell highlight the nose. On the palate, the wine has the classic Mayacamas acidity but is framed nicely by the textural richness in the mid-palate that comes from a warm vintage.

Harvested early to retain natural acidity, the grapes were sorted by hand and pressed whole cluster. Alcoholic fermentation was completed in a combination of small barrels (5% new), large format puncheon and stainless steel. Malolactic fermentation was blocked. The wine was aged on the lees for seven months, then twelve months of aging in barrel and an additional six months of aging was done in stainless steel prior to a winter bottling.

VINTAGE, VINEYARDS & TERROIR

The 2017 growing season began with significant rainfall in the start of the year followed by mild spring temperatures during bud break and flowering, and ending with intense heat waves. The winter rains resulted in vigorous vines, which helped greatly during intense summer heat waves at the end of August that pushed the Chardonnay vines to ripeness rapidly. Harvest lasted about two weeks—beginning August 28th and ending September 11th, and we are very pleased with the overall quality.

The 2017 fruit was sourced from vineyard sites within the Mt. Veeder Appellation, and harvested primarily from 40-year old dry farmed vines located between 1,800 and 2,000 feet in elevation. We also introduced some young vine Chardonnay from our newly replanted Hill Block.