



# Chateau Montelena Chardonnay

NAPA VALLEY

## 2015



**Alcohol:**

13.6%

**Harvest:**

August 19 - September 8

**Bottling Date:**

July 22 - August 1, 2016



### ESTATE

Chateau Montelena's rich history began on a chilly fall morning when Alfred L. Tubbs spaded over and inspected the soil where he thought of planting estate vineyards. He'd heard the Napa Valley was the best place to grow grapes in California. A deal was struck and in January of 1882 the San Francisco entrepreneur owned 254 acres of rugged land just two miles north of Calistoga at the base of Mount Saint Helena. The soils are well drained, stony and loose – perfect for the vine cuttings he would plant.

### WINE

The ripeness of the vintage is readily apparent as pineapple and stone fruit burst from the glass during the first pour. Fresh melon, along with cinnamon, nutmeg and myriad of baking spices follow suit as the wine begins to warm and its aromatic opulence comes into focus. While the toasty barrel character sets the stage for richness and depth, take the time to enjoy the beautiful interplay between the crisp, fresh orange zest and ginger notes and how they interact with the creaminess and texture from sur lees aging. The texture of the midpalate seamlessly overlays the dense, concentrated finish, punctuated by baked apple, vanilla, and a hint of white pepper.

### VINTAGE

Despite some early, sizable winter storms, the beginning of the 2015 growing season turned mild and dry prompting early budbreak in the vineyards. A light crop, resulting from a rather blustery April and May, soaked up the sun during a picture perfect Napa Valley summer. Harvesting began in mid-August as the temperatures began to warm and dry-breezes from the desert pressed us into action.

### VINEYARD

The vineyard site, developed from old ocean terraces and alluvial fans, contains a lot of sedimentary material such as decomposed shale and blue/gray clay. This soil mixture gives moderate drainage and slight acidity. Typically the Chardonnay has a concentrated floral, green apple aroma and a refreshing and persistent impression on the palate.

### VINIFICATION

The wine was aged in 100% French oak barrels for 10 months.

“...2015 Chardonnay is shaping up to be a gorgeous wine. The warmer vintage has resulted in a slightly richer style of Chardonnay, although the house style built on energy and tension is still very much in evidence. Candied lemon, white flowers and mint are nicely textured. Soft, enveloping and gracious, the 2015 will drink well with minimal cellaring.”

— 92 Points Vinous Media