CHATEAU MONTELENA

CHARDONNAY

NAPA VALLEY, 2023

Winemaker's Notes

VINTAGE WEATHER

2023 will be remembered as one of the best in the last decade. Ample rains in the winter saturated the soils, priming the vines for an outstanding growing season. Spring began cool and remained that way, delaying budbreak by two to three weeks across the valley. Temperatures never really pushed above the 70's, even as May arrived. Overall, the summer was mild and pleasant with few periods of intense heat, an abundance of fog and plenty of afternoon sunshine. Heading into August, the question was whether the pattern would continue or if a more traditional hot end to the summer was in store. Thankfully, the mild conditions prevailed, capping an exceptional vintage, with the Chardonnay harvest beginning a week or so later than average.

TASTING NOTES

Cool vintages are something special. While there's certainly California luster and opulence in the margins, both are tucked away right now, overshadowed by lush pear, lime leaf and orange blossom. The minerality and tension on the palate are simply awesome and the acidity is bright and racy. Wines from these vintages tend to mature slightly more slowly than their warm-vintage cousins, so expect the parade of citrus, green apple and flinty minerals to dominate for the next few years. That said, the mouthfeel is just gorgeous with more gravitas and weight than I would have expected at this time; a very pleasant surprise.

CELLARING

Expect bright fruit and vineyard flavors for 3~5 years post release. Complexity builds as it reaches maturity after 15~20 years, although further aging is achievable.

SERVING

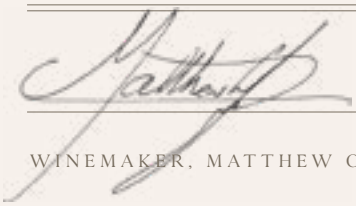
No decant is required for this wine, as the aromas can be quite delicate and sensitive to aeration. Serve slightly chilled at cellar temperature or around 55°F.

BLEND

100% Chardonnay

HARVESTED	ALCOHOL	BOTTLED
September 8~October 10, 2023	13.9%	July 23~August 1, 2024

AGING	RELEASE DATE
10 Months, 100% French Oak, 25% New	November 2025



WINEMAKER, MATTHEW CRAFTON

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