CHATEAU MONTELENA

CHARDONNAY

NAPA VALLEY, 2024

Winemaker's Notes

VINTAGE WEATHER

The 2024 vintage began with generous winter rains that thoroughly saturated the soil and set the vines up for a beautiful year. A mild spring with cool marine influence from San Pablo Bay encouraged steady growth and excellent fruit set. Summer brought classic California warmth, plenty of sunshine and a few stretches above 100°F; yet the deep soil moisture and healthy canopies protected the fruit from exposure. In fact, the vines were dry-farmed well into August leading to increased flavor concentration and depth. In the field, yields were above average and berries were juicy in the press; an excellent and prolific vintage.

TASTING NOTES

Straw-gold in color, the 2024 vintage immediately makes its presence felt with notes of ripe peach, honeydew and orange blossom on the nose. This is unmistakable Napa Valley ripeness driven by layers of stone fruit, fresh flowers and baking spices. On the palate, the body of the wine is fleshy and voluptuous with fresh apple, cinnamon and peach compote. Complementing the richness is a beautiful seam of bright acid ~ like a ripe Granny Smith apple ~ that slices through and balances the midpalate. The finish is toasty with a hint of nutmeg and fresh-baked bread from time in barrel.

CELLARING

This wine is delicious upon release but will develop additional complexity over time ~ up to 30 years.

SERVING

Slightly chill before serving.

BLEND

100% Chardonnay

HARVESTED	ALCOHOL	BOTTLED
August 22~September 11, 2024	13.9%	July 21~August 1, 2025

AGING	RELEASE DATE
10 Months, 100% French Oak, 24% New	October 2026

WINEMAKER, MATTHEW CRAFTON

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