

STONESTREET®

ESTATE VINEYARDS

2021 ESTATE CHARDONNAY

TASTING NOTES

As a blend of our best Chardonnay vineyard sites, the Estate bottling is always one of the most compelling illustrations of our Mountain Estate. This wine is blended with discerning precision, balancing aromatic intrigue, texture, and the Mayacamas' signature structural elements into a pure reflection of the vintage. The 2021 is a fusion of fruit and floral aromas, highlighted by chamomile, lemon meringue, sweet ginger, and poached pear. This wine is acid-driven, with a generous mid-palate and length, and a lingering freshness, including flavors of lemon, spiced almond, and nutmeg.



OVERVIEW

- American Viticulture Area (AVA): Alexander Valley, Sonoma County
- Mountain Range: Mayacamas Mountains
- Region: California's North Coast
- Predominant Geology: Sobrante Loam
- Elevation: 400-1,800 feet
- Vineyard Location: 76 miles north of San Francisco, 23 miles east of the Pacific Ocean, 6 miles north of Healdsburg

WINEMAKING DATA

- Fermentation: 100% barrel fermented with native yeasts, malolactic fermentation in barrel, lees stirred monthly
- Barrel Aging: 10 months in 30% new French Oak
- Date of Bottling: August 2022
- Quantities Bottled: 2,434 cases
- Alcohol: 14.2%
- TA: 5.5 g/L
- pH: 3.5

