



CHATEAU MONTELENA WINERY
ESTABLISHED 1882



Chardonnay 2015

Napa Valley, California

ESTATE

Chateau Montelena's history is one of the deepest and most storied in the Napa Valley and California. Founded just north of Calistoga in 1882, it was one of the largest wineries in the state. Prohibition put an end to Montelena's winemaking, and the next major era began in 1968, when Jim Barrett purchased the estate. Jim fell in love with this exceptional property, blessed with a complex mix of soils, slopes and biodiversity of wildlife and fauna. He had a dream of creating wine at the level of the great First Growths of Bordeaux, and set about replanting the vineyard, outfitting the winery with modern equipment, and studying the processes necessary for farming and winemaking at the highest quality level.

WINE

Chateau Montelena's Napa Chardonnay showed that the New World could create balanced and complex wines in its own voice, and that the results could equal anything made the world over. Montelena has never changed in its philosophy of bringing the sunshine of California in a style that is structured, balanced and age worthy. In 1976, in what is now memorialized as "The Judgment of Paris," Chateau Montelena Napa Valley Chardonnay was the top-ranking wine against four white Burgundies and five other California Chardonnays in a blind tasting with a who's-who of the French food and wine industry judging. And as they say, the rest is history.

VINEYARD

Soils: The 2015 vintage is sourced from vineyards located in the south-central Napa Valley appellation, near the base of Mt. Veeder and Dry Creek Valley Road. The vineyard site, developed from old ocean terraces and alluvial fans, contains a lot of sedimentary material that gives moderate drainage and slight acidity.

Farming: Chateau Montelena remains committed to sustainable farming and produces wine in their solar powered winery.

Grape Variety: 100% Chardonnay

WINEMAKING

Fermentation: Temperature-controlled stainless steel allows the wines to ferment slowly and evenly.

Aging: 10 months in 100% French oak barrels.

Alcohol: 13.6% ABV

VINTAGE

Climate: 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 soaked up the sun during a picture-perfect Napa Valley summer.

VINOUS MEDIA

"...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."

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