


















## CHATEAU ST. JEAN

### Chardonnay Los Carneros 2022

**\$55.75**

\* Suggested retail price



	Product code	15304453
	Licensee price	\$48.49
	Format	6x750ml
	Listing type	Private import
	Status	Available
	Type of product	Table Wine
	Country	United States
	Regulated designation	American Viticultural Areas (AVA)
	Region	California
	Subregion	Sonoma, Los Carneros
	Varietal(s)	Chardonnay 100 %
	Alcohol percentage	14.3%
	Colour	White
	Closure type	Cork
	Aging vessel type	Fermented and aged in French oak barrels (35% new) sur lie
	Length of aging	11 months
	PH	3.37



#### ABOUT THIS WINERY

Chateau St. Jean is a pioneer in vineyard designation within Sonoma County — making wine from, and naming it for, an outstanding single vineyard. Since fine wines and individual vineyards have been closely associated for centuries in Europe, the Chateau's founders reasoned vineyard designation was equally valid in Sonoma County. Chateau St. Jean has been producing exceptional single vineyard wines since the release of the 1975 Belle Terre.

#### TASTING NOTES

This elegant Chardonnay has tropical fruit aromas of crushed pineapple and lemon curd. Refined white nectarine and Meyer lemon zest flavors are balanced with a bright acidity and complemented by toasted marshmallow and a luxurious texture from 100% oak aging. The finish is long and elegant.

#### PRODUCT NOTES

Our roots are in Sonoma County. We have made wines from the region's diverse vineyards for over 50 years, starting in 1974 with our first vintage of single vineyard Chardonnay.

#### PRODUCTION NOTES

The summer was warm and dry with a few short heat spikes, resulting in long hang-time and beautifully ripened fruit. Our Chardonnay is hand-picked and whole cluster pressed into stainless steel tanks where the juice is cold settled for 24 hours. Fermented and aged in French oak barrels (35% new) sur lie with bi-weekly stirring for added texture and mouthfeel.