



2014 NORTH COAST CHARDONNAY

Built on a family's dream to create a world-class winery in the heart of Sonoma, Chateau St. Jean was conceived as a fine wine estate with European style in 1973. We passionately create balanced and elegant wines focused on capturing the essence of our vineyard locations. Our California wines showcase vineyards throughout the California coast, offering everyday wines that are rich in flavor and highly accessible, each with the classic Chateau St. Jean signature.

VINTAGE & VINEYARDS

Working with many neighboring counties around Sonoma allows Winemaker Margo Van Staaveren the flexibility in fruit sourcing to craft a rich, delicious and fruit forward Chardonnay. Counties such as Mendocino and Solano offer a wide range of options with beautifully ripened, flavorful fruit along with good structure and fine texture. Cooler regions like Mendocino County add structure, tropical fruit notes and brightness where Solano and Sonoma County offer the yellow stone fruit forwardness that is the core of this wine.

WINEMAKING

This wine was fermented with French and American oak and a small portion of the blend was fermented in stainless steel tank to retain bright, crisp fruit flavors. Classic winemaking techniques were implemented including sur lie aging to impart richness, creaminess and depth to the wine. A portion of the blend underwent malolactic fermentation for additional complex flavors and texture.

TASTING NOTES

Bright aromas of ripe apple, creamy lemon pie, warm vanilla and brown spice notes make this wine enticing as it is swirled in the glass. The palate is rich and supple with juicy fruit flavors of fresh nectarine, apple and a pineapple tropical note. Pleasing flavors of toasted hazelnut and subtle brown baking spice add complexity. The wine is well balanced with a great core of fruit and bright acidity.

VARIETAL COMPOSITION

Chardonnay (100%)

ANALYSIS

Alc: 13.4%

TA: 0.56 g/100ml

pH: 3.53

