

CHATEAU ST JEAN

2022 CHARDONNAY

ALEXANDER VALLEY

SONOMA COUNTY

Our roots are in Sonoma County. We have made wines from the region's diverse vineyards for over 50 years, starting in 1973. A fine wine estate with European style, we are proud to produce balanced and elegant wines, a hallmark of Chateau St. Jean. Our single-vineyard and blend expressions celebrate Sonoma County's distinctive, world-class growing region, and the special vineyard sites in which our grapes are grown.

VINEYARDS

The fruit for our Alexander Valley Chardonnay comes from the renown Robert Young Vineyard, the highly-reputed source of many award winning wines.

VINTAGE

Minimal rainfall and mild temperatures contributed to drought-like conditions in Sonoma County. With a warmer than average winter and spring, budbreak was two weeks ahead of average. The summer was warm and dry with a few short heat spikes, resulting in long hang-time and beautifully ripened fruit.

WINEMAKING

Our Chardonnay is hand-picked and whole-cluster pressed into stainless steel tanks where the juice is cold-settled for 24 hours. It is fermented and aged sur lie in French oak barrels (50% new) with bi-weekly stirring for added texture and mouthfeel. The wine does not undergo malolactic fermentation. After 14 months of aging, the wine is filtered and bottled.

TASTING NOTES

The 2022 Alexander Valley Chardonnay offers a bright, fresh profile. Aromas of lemon, quince paste, and vanilla spice lead to flavors of yellow apple, tangerine, and grilled pineapple on the palate. Toasted marshmallow, caramel, and brioche round out the finish. Serve this wine with mixed baby greens with roasted butternut squash, hazelnuts, and apple cider vinaigrette, or Dungeness crab macaroni & cheese.

2022

APPELLATION	Alexander Valley
VARIETAL	100% Chardonnay
OAK	100% French oak, 50% new
AGING	14 months
ALCOHOL	13.6%
T.A.	7.4 g/L
PH	3.5

