CHATEAU S.T JEAN

2022 MOONLIGHT MALBEC

RESERVE

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

Each vintage, we seek out the best Malbec grapes from vineyards throughout Sonoma County to develop a wine that is expressive, deep and complex. We select vineyards based on their ability to showcase the terroir of that. For this vintage, we selected grapes from Dry Creek Valley (90%), Sonoma Valley (7%) and Knights Valley (3%).

VINTAGE

Minimal rainfall and mild temperatures contributed to drought-like conditions throughout 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

The grapes arrive at the winery in the cool, early morning hours preserving optimal freshness and quality. After destemming, crushing, and a three-day cold-soak, the juice is inoculated and warm-fermented to dryness. After primary fermentation is complete, the wine is pressed off skins with a small amount of press going to tank for settling and then is racked to 50% new French oak barrels for malolactic fermentation and 18 months of aging. The wine was bottled June 25, 2024.

TASTING NOTES

2022

The 2022 Moonlight Malbec is medium-bodied with generous bold characters on the nose and palate. Blackberry and plum provide the base of this wine, with notes of earthy tobacco, cocoa and spice. Silky smooth tannins and ample dark fruit marry beautifully with sweet toasted oak on the long finish.

APPELLATION VARIETAL OAK AGING ALCOHOL T.A. PH

Sonoma County
98% Malbec, 2% Merlot
100% French oak, 50% new
18 months
14.8%
5.86 g/L
3.83