



STEWART

2023 Sonoma Mountain Chardonnay

TASTING NOTES

Our Sonoma Mountain Chardonnay from *Farina Vineyard* features gentle notes of peach skin, pears, subtle vanilla, and lemon tart on the nose. On the palate, you'll find vibrant flavors of bright citrus and honeydew. This Chardonnay balances a hint of richness with a bright, fruit-forward character, thanks to the portion aged in neutral French oak.



WINEMAKER'S NOTES

VARIETAL:

- 100% Chardonnay

APELLATION:

- Sonoma Mountain

VINEYARD:

- Farina Vineyard

HARVEST DATE & BRIX

- October 27th, 2023 at 23.3 degrees brix

FERMENTATION:

- Whole-cluster pressed and settled for 24 hours. Barrel Fermented.

AGING/COOPERAGE:

- 10 months in 28% New French oak barrels

ALCOHOL:

- 13.8% by volume

ACIDITY & PH:

- TA = 6.0 g/L pH = 3.42

PRODUCTION:

- 562 cases (12x750ml)

RELEASE DATE:

- October 2024

STEWART CELLARS

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