TINDAL
WINE MERCHANTS

Napa Valley Chardonnay, Château Montelena

Product code	ML0122WC
Grapes	Chardonnay
Country	UNITED STATES
ABV%	13.5
Case Size	12
Closure Style	Cork
Producer	Chateau Montelena
Vintage	2022

Vegan Vegetarian

Tasting Notes

One of the few California Chardonnays that behaves like a Grand Cru Chablis. Exhibits a nervous edge as well as loads of lemon butter, green apple and whitecurrant-like characteristics, laser-like precision, superb acidity and surprising intensity as well as richness.

Viticulture

This historic 100 hectare property lies 3.5 kilometres north of Calistoga, at the base of Mount St. Helena. The region lies on a complex terroir with a mixture of alluvial and volcanic soils, some on the flat, some on steeply sided hillsides. Extending out from the Napa River is the alluvial soil, the most prevalent type on the property. In the back and outside areas of the vineyard are volcanic soils, formed by ancient lava flows caused by tectonic uplifting. Sustainable farming is practised avoiding the use of any chemical fertilisers. Instead organic chicken manure and compost made with the previous season's pomace - seeds, stems and grape skins left after crushing is used. Ladybirds are used to combat unwanted pests, and light ploughing is done to keep the vineyard clean and free from weeds. Harvesting is carried out at night to preserve the fruit.

Winemaking

10 months 100% French 8% new