



STEWART

2022 Sonoma Mountain Chardonnay

TASTING NOTES

Our Sonoma Mountain Chardonnay shows delicate characters of peach skin, chamomile, subtle vanilla, and lemon tart on the nose, while fresh flavors of bright citrus and honeydew show lively on the palate. Our Chardonnay always includes a touch of richness while maintaining the bright, fruit-driven nature of the portion held in neutral French oak.

WINEMAKER'S NOTES



APPELLATION:

- Sonoma Mountain

HARVEST DATE & BRIX

- September 9th at 24 degrees brix

FERMENTATION:

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

AGING/COOPERAGE:

-10 months in 29% New French oak barrels

ALCOHOL:

-14.2% by volume

ACIDITY & PH:

-TA = 6.84 g/L pH = 3.37

PRODUCTION:

-600 cases (12x750ml)

RELEASE DATE:

-October 2023

STEWART CELLARS

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