STONY HILL

2017 Stony Hill Chardonnay



In 1943, Fred McCrea and his wife, Eleanor, stumbled onto a 168-acre plot of land hidden away on the slopes of Spring Mountain, which they purchased and later named Stony Hill Vineyard. With their love for French white wines combined with the ideal growing conditions of their property, the McCreas built the first post-prohibition winery in 1951 and released their inaugural vintage the following year. Stony Hill's terroir and climate mirrored that of Burgundy, made of volcanic mountain soil with a limestone sub-layer and a northeast-facing hillside, making it perfect to craft their preferred style of Chardonnay. Some would later refer to Stony Hill as "America's greatest white wine estate."

In 2020, under new ownership of the Lawrence Family, Stony Hill Vineyard welcomed its newest winemaker, Jaimee Motley. Motley caught the attention of Stony Hill's managing partner Carlton McCoy, Jr. who admired her style of winemaking, referring to it as "ethereal" and believes she will continue the legacy the McCrea family began so many years ago. Motley shares, "I look forward to maintaining a deep reverence with the land, honoring the past, and embracing the future of Stony Hill."

Tasting Notes

The 2017 Chardonnay has intense and mineral aromas, mixing oyster shell, honeysuckle and citrus. On the palate it is fresh and vibrant with notes of grilled almond and pear, playing along with spices, limestone, stone-fruit and green apple.

APPELLATION: Napa Valley, Spring Mountain District

VARIETAL COMPOSITION: 100% Chardonnay

HARVEST DATE: September 3-5, 2017
BARREL AGING: Used French oak barrels

DATE BOTTLED: June 27, 2018

ALCOHOL: 13.5%

CASES PRODUCED: 1,200 (9-Liter)