

STONY HILL

2018

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 2018 Estate Chardonnay is an exciting young wine. As always, it is pale straw in color. With scents of crushed rock and gentle spices, a world of flavor opens up to mineral charged orchard fruit. It has energy and drive on the palate with a backbone of acidity that is fleshed out by generous sweet spice with peach and apricot. From the fine touch of our Stony Hill slopes, linear attributes are balanced by the ripeness of fruit.

VARIETAL	100% Chardonnay
AGE OF VINES	34 years
BARREL AGEING	50% New French Oak, 50% Neutral French Oak
ALCOHOL	13.8%

