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 the Lawrence Family became the next family to own the historic estate. Under the watchful eye of managing partner, Carlton McCoy Jr., Stony Hill has taken careful steps to preserve its legacy in the Napa Valley, keeping the integrity of the land and winemaking style intact. The estate vineyards continue to be farmed organically and focus on sustainable vineyard cultivation, while careful attention is put forth to honor the past and embrace the future of Stony Hill.

TASTING NOTES

STONY HILL

NAPA VALLEY

CHARDONNAY

Spring Mountain District

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.

APPELLATION VARIETAL AGE OF VINES BARREL AGEING ALCOHOL Napa Valley, Spring Mountain District 100% Chardonnay 34 years 50% New French Oak, 50% Neutral French Oak 13.8%