

# STONY HILL

2023

## 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, specifically volcanic mountain soil with a limestone sub-layer and a northeast-facing hillside, making it perfect to craft their preferred style of Chardonnay and Cabernet Sauvignon.

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

Since our founding, 'SHV' wines share the story of vineyards that we revere. Not produced every year, only when we are inspired. Each representing a moment in time, ephemeral in nature, then captured in a bottle. The 2023 'SHV' Chardonnay embodies signature traits from cool-climate Napa Valley sites. Mineral-driven, elegant, and built to cellar for years to come. Farmed using low intervention farming methods and vinified in a classic style that evokes the purity of the land.

APPELLATION	Napa Valley
VARIETAL	100% Chardonnay
BARREL AGEING	New and Used French Oak for 18 months
TOTAL ACIDITY	6.5 g/L
RESIDUAL SUGAR	0 g/L
PH	3.3
ALCOHOL	13.0%