

blend

100% CHARDONNAY

aging

10 MONTHS
90% NEUTRAL BARREL
10% NEW FRENCH

vineyard locations

NAPA CARNEROS OAK KNOLL

abv

14.2%

srp

\$45



INSTAGRAM

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PRIDE

MOUNTAIN VINEYARDS

2019 CHARDONNAY

NAPA VALLEY

Pride Mountain Vineyards sits high atop Napa Valley's Spring Mountain, at the site of the historic Summit Ranch, where wine grapes have been grown since 1885. Our beautiful estate includes wine caves dug deep into the mountains and the ruins of the old stone Summit Winery dating to 1890. As you walk the vineyards, there are 360-degree views with Mount St. Helena and the Vaca Mountains to the north and east and the Sonoma Coastal Ranges to the west and south. It's simply breathtaking.

There is another unique and interesting feature to the Pride estate. At the crest of the Mayacamas Mountains, we are on the Napa-Sonoma county line. For this reason, our wines often carry a Napa-Sonoma designation. Most of the wines are estate, but because we rest in two AVAs, we may not use the "Estate" moniker on our wines. Far from regional blends, Pride wines are emblematic of our mountaintop terroir and unique position both within two counties and also as a place unto ourselves.

Some 2000 feet above the floor of the Napa Valley, our vines receive more light than grapes in the valley. With primarily south-facing exposures, the mountain has become a bit too warm to grow Chardonnay outside of one shaded parcel by the ruins. Steve Pride and winemaker, Sally Johnson, have developed partnerships in the cooler areas of Napa, enabling us to produce a style of Chardonnay that embraces the finesse for which our wines are known.

Pride Mountain Vineyards was founded in 1990 by Jim and Carolyn Pride. Today, the winery is owned by the second generation of the Pride family.

THE WINE

The 2019 Chadonnay hails from Napa's Carneros and Oak Knoll AVAs, where wind and fog contribute to much cooler growing conditions. Lemon curd and honey crisp apple are lifted by linden flower, a subtle flintiness, and zested ginger spice. White peach, fines herbes, and sweet cream covered brioche layer the mid-palate while bright lemon-orange citrus and mineral bring refreshing zeal to carry through the textured and sumptuous finish.

