

# CHATEAU ST JEAN

## 2022 PINOT BLANC

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### ALEXANDER VALLEY

Our roots are in Sonoma County. We have made wines from the region's diverse vineyards for over 50 years, starting in 1973. A fine wine estate with European style, we are proud to produce balanced and elegant wines, a hallmark of Chateau St. Jean. Our single-vineyard and blend expressions celebrate Sonoma County's distinctive, world-class growing region, and the special vineyard sites in which our grapes are grown.

### VINEYARDS

Sonoma County is a diverse growing region with a complex terrain of small valleys, benchlands and hillsides. A coastal appellation, it is favored with fog in the morning and sunny afternoons cooled by maritime breezes. Tucked in a sheltered cove at the northern end of Alexander Valley, the Robert Young Vineyard has a long history of growing superior wine grapes in its fine alluvial loam soils. The 2022 Pinot Blanc is a vineyard designate from this famous vineyard.

### VINTAGE

Minimal rainfall and mild temperatures contributed to drought-like conditions in Sonoma County. With mild Winter and Spring temperatures, budbreak was ahead of average. Summer was warm and dry, with above average temperatures in August and September, leading to an early and fast ripening harvest. The warm weather resulted in ripe fruit flavors and one of the earliest starts of harvest in recent history.

### WINEMAKING

Our Pinot Blanc grapes are harvested during the cool overnight and early morning hours, then gently whole-cluster pressed before being transferred to barrel for fermentation. To preserve the fresh, bright characters of the varietal, the wine does not undergo malolactic fermentation, and is bottled after just five months in neutral French oak.

### TASTING NOTES

Much like it's red cousin, Pinot Blanc is known for it's bright characters and lifting acidity. The 2022 opens with fresh white nectarine and citrus aromas, with a touch of minerality. The palate exudes a beautiful seamless texture, highlights of Meyer lemon, and balanced acidity carrying it through the long finish. Enjoy this wine with fresh oysters, Baramundi filet with lemon beurre blanc, or a green salad tossed in lemon vinaigrette.

2022

APPELLATION	Alexander Valley
VARIETAL	100% Pinot Blanc
OAK	100% neutral French oak
AGING	5 months
ALCOHOL	13.5%
T.A.	5.63 g/L
pH	3.35
PRODUCTION	370 (9L) cases