



PRIDE

MOUNTAIN VINEYARDS

2020 CHARDONNAY

77% NAPA | 23% SONOMA

blend

100% CHARDONNAY

aging

10 MONTHS

90% NEUTRAL BARREL

10% NEW FRENCH

vineyard locations

NAPA CARNEROS

OAK KNOLL

abv

14.2%

srp

\$48

global trade release

500 CASES



INSTAGRAM

@pride_wines
#oneranchtwocounties



EMAIL

wholesale@pridewines.com



WEBSITE

www.pridewines.com

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 2020 Chardonnay hails from Napa's southernmost AVAs, where wind and fog contribute to much cooler growing conditions. Lime leaf and crunchy green apple linger with salty sea air, green herbs, and white flowers. Green pineapple, Bosc pear, fines herbes, and crème fraîche pop on the zesty yet fleshy palate. The wine shows great tension and energy while still showcasing classic Cali richness. A strong mineral finish of oyster brine and chalk leaves you wanting more.

