

Catena Zapata

Imagine the finesse of a grand cru Burgundy transported to the Andes: White Bones Chardonnay offers an exquisite balance between citrus brightness, mineral depth, and a touch of wild mountain air.

CATENA ZAPATA
SINCE 1902

97 vinous



White Stones Chardonnay 2023

Mendoza, Argentina

Region and Vineyards

Framed by the Andean foothills, the **Uco Valley** is defined by aridity, intense sunlight and wide diurnal shifts. High elevations slow sugar accumulation while preserving acids and aromatic detail—an ideal matrix for terroir-transparent Chardonnay. Within Uco, **Gualtallary** (Tupungato) is prized for alluvial, limestone-influenced profiles that yield wines of verticality, cool-toned fruit and marked mineral signatures.

White Bones originates from select rows in Block 1 of **Adrianna Vineyard** at ~4,575 ft (≈1,395 m) with **north-west** exposure. The surface is streaked with **fossilized bones** and calcareous sands/stones—remnants of an ancient riverbed—giving rapid drainage, modest vigor and a distinctive saline imprint. Vines are **VSP**-trained at low yields (≈1.2 tons/acre). The site is farmed parcel-by-parcel, certified organic, and forms part of the Catena Institute's long-running biodiversity and terroir studies.

Winemaking

This cuvée is **100% Chardonnay**. Grapes are pressed as whole clusters; the must is cold-settled **10-24 hours** at <6 °C to capture high-toned aromatics. Fermentation runs a prolonged **45-95 days** in French oak barrels (~16 °C), favoring slow, detailed development and finely knit texture. **Biological aging** follows, layering subtle saline and savory complexity without muting the wine's linear profile.

Élevage lasts **12-16 months** in **225 L** French oak (second to fourth use) with measured bâtonnage; malolactic occurs (partially to fully, vintage-dependent) to harmonize edges while retaining cut. The 2023 technical metrics—**13% alc., pH 3.15, TA 8.35 g/L, RS <1.8 g/L**—underscore its taut, mineral drive. Production is limited to about **4,800 bottles**, bottled without heavy fining/filtration to preserve site detail.

Alcohol :12,50 %

Composition: 100% Chardonnay

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Tasting Notes

- **Color:** Pale straw with green glints; brilliant and finely viscous.
- **Aroma:** Lime zest, pear and white peach intertwined with dill, green ginger, chamomile and crushed stone; hints of chalk and cool alpine herbs.
- **Palate:** Medium body with high, mouth-watering acidity; a silken, lees-borne mid-palate framed by chalky grip and saline snap; long, linear, mineral-saturated finish of riveting precision.

Did you know?

Adrianna Vineyard is often described as **the most studied vineyard in the world**: the Catena Institute has published 25+ peer-reviewed papers, installed **44** bird nesting boxes and preserved **39%** of the estate in virgin condition—an uncommon biodiversity commitment in elite viticulture.

Wine Pairing Ideas

- **Seared scallops with lemon-brown butter:** sweetness and beurre noisette echo subtle oak cream; saline drive heightens the dish.
- **Roast chicken with morels:** savory jus and umami align with lees texture; bright acidity refreshes.
- **Sole meunière:** nutty butter and almond notes mirror barrel nuances, while mineral tension keeps it taut.
- **Goat's cheese and herb tart:** tang and herbs dovetail with citrus-mineral precision and cool herbal lift.

97 vinous

Vinous (Antonio Galloni) (VN) : 97 Points (2023)

The 2023 Chardonnay Adrianna Vineyard White Stones from Gualtallary, Tupungato, delivers an expressive profile with notes of green apple, mountain herbs, light nuttiness, acacia and chamomile, framed by understated oak and a hint of flint. Dry, vibrant and energized by acidity, it has a chalky texture and delicate tension, leading to a long, refined finish.

97 James Suckling

James Suckling (JS) : 97 Points (2023)

This shows characteristic aromas of green ginger, stone fruit, herbs and stony austerity. The palate is austere, almost severe, focused entirely on chalky texture and tension. Sourced from a section of vineyard with granite boulders covered in calcium carbonate. Pressed once with whole bunches, then aged in 500-liter barrels and 30% in tanks. It develops flor during aging, adding further complexity. Drink or hold.

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White Stones Chardonnay 2023



Robert Parker (RP) : 96 Points (2023)

The 2023 Adrianna Vineyard Chardonnay White Stones showcases its classic aromatic purity and focus, centering on aromas of citrus peels, iodine and dried herbs, complemented by an elegant hint of pastry cream in the background. The palate continues this combination with a sculpted, precisely defined texture that extends into a dazzlingly focused, ethereal conclusion. Initially quite restrained, it gradually and consistently reveals textural depth and length on the finish, and I suspect it will warrant a higher score with additional time in bottle.Rating: 96+

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