



Chardonnay

California 2024

ABOUT THE VINTAGE

The 2024 growing season offered ideal conditions for crafting a bright, expressive Chardonnay with freshness and dimension. A warm, dry spring encouraged uniform budbreak and healthy vine growth. Coastal vineyards ripened early under marine-influenced mornings and sunny afternoons, producing fruit with lively acidity, floral aromatics, and crisp citrus. Warmer inland sites ripened more slowly, developing orchard fruit and a rounder mouthfeel.

This climate balance allowed for a nuanced blend that showcases vibrancy and richness. The resulting Chardonnay is lifted and layered, with clarity, poise, and a seamless sense of harmony.

CONVERSATIONS WITH THE WINEMAKER

The 2024 Chardonnay is a blend of coastal and inland influences, with the majority of fruit sourced from North Coast vineyards, including Mendocino, and the remainder from select sites in central California. The cooler coastal zones contribute freshness and lifted citrus tones, while the warmer interior vineyards bring ripe orchard fruit and a rounded mouthfeel. All lots were fermented in temperature-controlled stainless steel tanks to preserve purity of flavor and crisp varietal character. Roughly half of the wine underwent malolactic fermentation, adding a soft, creamy texture that complements the wine's natural acidity. The result is a classic California Chardonnay with ripe orchard fruit, a creamy mid-palate, and a fresh, balanced finish.

WINE PROFILE

Delicate yet expressive, the Chardonnay has aromas of pear and tropical fruit that complement the vivid floral tones, while crisp green apples bring a refreshing clarity. Gentle notes of honeysuckle and vanilla bring elegance to this beauty. A soft, creamy texture rounds out the palate, leading to a clean, lingering finish that speaks to its coastal influence.

TECHNICAL NOTES

APPELLATION: California

VARIETAL: 100% Chardonnay

ALCOHOL: 14.5% by vol.

PH: 3.52 g/L

TA: 5.6

94points

THE TASTING PANEL
2024 VINTAGE