



croissant

2023 CALIFORNIA

CHARDONNAY

2023 VINTAGE

2023 experienced one of the longest growing seasons in a decade or more. Winter and spring rains led to healthy, saturated soils. The mild, warm summer weather supported healthy canopy growth through bloom and set. Relatively cool weather throughout the growing season in tandem with an abundance of sunshine allowed grape skins to ripen slowly. Harvest kicked off around Labor Day and wrapped up by mid-November. The long harvest season, which provided extended hang time to develop flavors leading to an exceptional, high-quality, memorable vintage.

CONVERSATIONS WITH THE WINEMAKER

Harvested from the finest vineyards across California, the grapes were picked in the early morning hours to retain their freshness. The fruit was fermented in a combination of stainless steel tanks and 10% new French oak barrels to add a kiss of oak to the flavor profile. The wine was aged sur lie before being bottled.

WINEMAKER'S NOTES

This Chardonnay is filled with vibrant aromas of ripe stone fruits, complemented by hints of zesty lemon and lime. On the palate, the citrus notes persist, offering a well-rounded and substantial mouthfeel. Subtle toasted almond undertones and a touch of mineral crispness enhance this Chardonnay. The finish is smooth, rich, and satisfying.

TECHNICAL NOTES

APPELLATION:

CALIFORNIA

VARIETAL:

100% Chardonnay

ALCOHOL: 13.5%

PH: 3.46

TA: 5.5 g/L