



2023 FAMILY CLASSIC CHARDONNAY



TECHNICAL NOTES

Appellation: California

Alcohol: 13.5% by vol.

pH: 3.63

TA: 5.7 g/L

ABOUT THE 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.

IN THE VINEYARD

The Family Classic Chardonnay is sourced from the finest vineyards throughout California, with each area adding a unique layer into the overall taste profile. Minimally intrusive winemaking techniques allow the true California terroir to shine through in every glass poured and bottle enjoyed.

WINE PROFILE

Our 2023 Family Classic Chardonnay is an exquisitely balanced and crisp Chardonnay fermented in stainless steel tanks to capture the bright aromatics of the grapes. The wine was aged mostly in stainless steel tanks for 10 months with a small portion, around 10%, aged in French oak barrels to add a layer of complexity to the wine before being bottled.

This Chardonnay bursts with vibrant aromas of juicy mango, starfruit, and a whisper of fragrant honeysuckle. The lively palate is layered with tropical lychee, crisp green apple, and a delicate thread of creamy vanilla bean. Fresh and expressive, this wine showcases zesty acidity and a poised, graceful finish.