

CHARDONNAY

Edna Valley

VINTAGE 2023

IN THE VINEYARD

Nestled just a few miles from the Pacific Ocean, Edna Valley is one of California's coolest winegrowing regions. Morning fog and refreshing coastal breezes drift through the valley, moderating the sunny afternoons and creating an exceptionally long growing season. These ideal conditions allow the grapes to ripen slowly and evenly, developing vibrant acidity and layered flavor complexity. Ancient volcanic and marine-based soils further shape the wines, imparting distinctive minerality, elegance, and depth to the fruit.

CONVERSATION WITH THE WINEMAKER

The grapes for this 2023 Edna Valley Chardonnay were harvested during the cool evening hours to preserve the fruit's natural freshness and bright aromatics. After a slow, cold fermentation, the wine was aged in stainless steel on its lees, with regular bâtonnage contributing a smooth texture and delicate richness to the palate. This meticulous winemaking approach accentuates the Chardonnay's vibrant acidity, crisp citrus character, and refined coastal elegance.

TASTING NOTE

Bursting with lively flavors of golden pineapple, succulent white peach, and ripe pear, this wine delivers remarkable intensity framed by a silky, refined texture and an elegant, lingering finish. The famed Goldridge soils impart layers of earthy minerality and nuanced complexity, while delicate notes of toasted baking spice and velvety vanilla add richness, sophistication, and aromatic charm to the palate.

TECHNICAL NOTES

APPELLATION: Edna Valley
ALCOHOL: 13%
PH: 3.56
TA: 6.2 g/L

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