

DE LOACH
VINEYARDS

CHARDONNAY

CENTRAL COAST

VINTAGE 2023

IN THE VINEYARD

At DeLoach Vineyards we strive to produce distinctive wines that spotlight unique terroirs in a socially and environmentally responsible way, practice sustainable viticulture and utilize minimally intrusive winemaking techniques. The grapes for our 2023 Chardonnay were carefully chosen from cool, fog-influenced vineyards sustainably farmed throughout the Central Coast AVA.

CONVERSATIONS WITH THE WINEMAKER

The grapes for our 2023 Central Coast Chardonnay were carefully harvested during the cool nighttime hours to preserve freshness and vibrancy. Following a cold fermentation, the wine was aged entirely in stainless steel on its lees, with weekly bâtonnage enhancing texture and adding a subtle creaminess to the mid-palate. This thoughtful approach beautifully highlights the wine's lively acidity and crisp, expressive character.

WINEMAKER'S NOTES

Inviting aromas of ripe peach, fragrant white blossoms, bright lemon curd, and toasted brioche rise beautifully from the glass. The palate is poised and vibrant, offering a seamless balance between richness and refreshing acidity. Expressive layers of crisp Asian pear and lively Meyer lemon are complemented by delicate hints of buttery toffee, leading into a long, polished finish marked by elegance and finesse.

TECHNICAL NOTES

APPELLATION: Central Coast

ALCOHOL: 13.5%

PH: 3.77

TA: 5.6 g/L

DELOACH VINEYARDS | 1791 OLIVET ROAD, SANTA ROSA, CA 95401
DELOACHVINEYARDS.COM | @DELOACHVINEYARDS