

R | COLLECTION CHARDONNAY

CALIFORNIA

2023

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.

CONVERSATIONS WITH THE WINEMAKER

The R|Collection 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

This exquisite 2023 R|Collection Chardonnay underwent fermentation in 100% stainless steel tanks, enhanced by a delicate touch of oak. Radiating sophistication, This wine enchants the senses with deep aromas of nectarine and white peach. On the palate, it reveals a refreshing demeanor, balanced acidity, and a delightful spectrum of flavors, such as mango, melon, and ripe pear. Its crisp texture prevails, leaving behind a subtle hint of nutty caramel that lingers enchantingly.

TECHNICAL NOTES

APPELLATION: California

ALCOHOL: 13.5% by vol.

PH: 3.68

TA: 5.3 g/L