WATTLE CREEK WINERY

California
Chardonnay 2023



APPELLATION: California

ALCOHOL: 13.5%

pH: 3.68

TA: 5.72 g/L

IN THE VINEYARD

At Wattle Creek, we are committed to crafting distinctive wines that showcase unique terroirs through socially and environmentally responsible practices. We embrace sustainable viticulture and employ minimally invasive winemaking techniques. The grapes were thoughtfully selected from warm, sun-drenched, sustainably farmed vineyards across California.

ABOUT THE VINTAGE

The 2023 growing season in Lodi was one of the longest in over a decade, setting the stage for an exceptional red wine vintage. A wet winter and spring replenished soil moisture, promoting strong vine health from budbreak through bloom. Mild summer temperatures, paired with ample sunshine, allowed for steady, balanced canopy development and slow, even ripening. The relatively cool conditions throughout the season helped preserve acidity while encouraging the gradual maturation of tannins and color in the grape skins. Harvest began around Labor Day and stretched into mid-November, offering extended hang time that resulted in remarkable flavor concentration and complexity. The combination of a long, temperate growing season and ideal harvest conditions has made 2023 a standout vintage.

TASTING NOTES

The nose is vibrant with aromas of orange blossom and sun-kissed citrus. This elegant California Chardonnay is incredibly food-friendly, offering a balance of zesty acidity and velvety texture on the palate. Flavors of baked pear, candied lemon peel, and toasted vanilla lead to a crisp and invigorating finish.