



Brix At Harvest ————— 23.4°

Total Acidity ————— 5.5 G/L

pH ————— 3.33

ALC ————— 13.8%

2024 CHARDONNAY California

Vineyards

This Chardonnay is all about the blend—and we mean that in the best way. Sourced from cool-climate vineyards across Northern California, including a tiny island called Ryer (yep, it's only reachable by ferry), each site brings something special to the glass. Bright citrus from the Delta's wild temperature swings, crisp green apple from coastal hills, and a hint of stone fruit from sun-kissed inland rows. Picked early to lock in freshness, it's a seamless balance of energy and elegance that keeps you coming back for one more sip.

Vintage

A rainy winter gave the vines a clean slate, while a cool spring delayed the start of the season. Then summer kicked in with heat and sunshine, ripening the fruit just in time. Yields were low, but flavors were bold—resulting in a vintage that's vibrant, concentrated, and full of character. Quality over quantity, and totally worth the wait.

Composition

100% Chardonnay

Winemaking

- Whole-cluster pressed
- Barrel and tank-fermented for texture and brightness
- Kept on original lees with frequent stirring
- Native malolactic fermentation, arrested at different stages for balance
- Aged 8 months in 33% new French and American oak

Tasting Notes

A bright burst of lemon zest and baked apple gives way to soft honeysuckle and a cozy hit of baking spice. Think lemon bars cooling on a windowsill with a touch of golden marshmallow. The creamy mid-palate melts into a smooth, elegant finish that lingers like your favorite late-afternoon playlist.

Pairing Suggestion

- Grilled cheese + hot honey
- Lemon orzo salad with feta + dill
- Buttered popcorn + white cheddar dust
- Shrimp tacos with mango slaw

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