



Brix At Harvest ————— 23.5°
Total Acidity ————— 5.6 G/L
pH ————— 3.40
ALC ————— 13.8%

2025 CHARDONNAY California

Style

Fresh, bright, and beautifully balanced, this Chardonnay is all about effortless California charm. A touch of oak brings warmth and complexity, while partial malolactic fermentation adds a creamy texture that rounds out the finish without losing the wine's lively energy.

Vineyards

Sourced primarily from Ryer Island in the Sacramento Delta, where warm sunshine and cool, breezy evenings help develop expressive fruit and vibrant acidity. This unique island vineyard produces Chardonnay with bright aromatics and a natural sense of balance.

Vintage

The 2025 California growing season delivered a cool, steady rhythm from bud break through harvest. Mild temperatures and minimal heat events allowed grapes to ripen slowly and evenly, preserving bright acidity, balanced structure, and vibrant expression. Across the state, wines lean toward elegance, freshness, and true vineyard character.

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 6 months in 35% new French and American oak

Tasting Notes

Lifted aromas of honeysuckle and jasmine open into notes of graham cracker, lemon cookies, sugar cookies, and ripe cantaloupe. The palate shows a balanced touch of oak and finishes bright with a fresh, sweet lemon lift.

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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