



COURTNEY BENHAM



Total Acidity _____ 6.0 G/L

pH _____ 3.59

ALC _____ 13.5%

2024 RESERVE CHARDONNAY NAPA VALLEY

THE SPIRIT

This Reserve Chardonnay reflects Courtney Benham's pursuit of balance, where richness meets restraint and classic Napa Valley character is expressed with precision. Sourced from select vineyards in Calistoga, it is a wine of depth, texture, and quiet confidence.

THE VINEYARDS

From the warm, sunlit vineyards of Calistoga, the fruit develops ripeness and concentration, while cooler evening air preserves freshness and lift. The result is Chardonnay with both generosity and structure, grounded in Napa Valley's distinctive terroir.

THE CRAFT

Whole-cluster pressed directly to barrel, the wine underwent fermentation in French oak, with approximately 25% new barrels. Partial malolactic fermentation was carefully managed to enhance texture while retaining natural acidity. The approach is measured and intentional, building richness without sacrificing clarity or balance.

THE EXPERIENCE

Layers of green apple and ripe pear unfold alongside notes of lemon cake and subtle baking spice. Hints of wet stone add minerality, while a creamy, custard-like texture brings depth. Balanced oak frames the wine, leading to a smooth, refined finish.

CELLARING

Aged for 10 months in 100% French Oak

BLEND

100% Chardonnay

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