

# Sonoma Coast

## VINEYARDS

### 2024 CHARDONNAY

#### BAY VISTA • SONOMA COAST



**SONOMA COAST** There are many rigorous challenges of growing fruit in this dramatically cold environment on the far western reaches of Sonoma County, but they are well worth the risk. We rise to the challenges of the Sonoma Coast to produce wines with fully ripened fruit at lower brix, mature flavors, and tannins, that are balanced by a high-acid profile.

All Sonoma Coast vineyards share similar traits beyond the cool, maritime-influenced climate, including thin, rocky, shallow soil composed of sand and clay with little organic material. The vineyards are sustainably farmed and planted utilizing high-density spacing to stress the vines and ensure development of concentrated flavors.

**VINTAGE** 2024 growing season conditions were great from the start. Abundant rainfall and consistent weather patterns kept the vineyards on an ideal schedule, allowing for optimal fruit development.

**WINEMAKING** The fruit was harvested at night into half-ton macro bins to preserve integrity and temperature. The grapes underwent a two-hour whole-cluster press before the juice was cold-settled overnight at 50°F and racked off the lees. Following inoculation and nutrient addition, fermentation took place in French oak barrels (20% new) until the wine was dry. To enhance texture, the wine underwent malolactic fermentation with bi-weekly lees stirring (bâtonnage) until completion, at which point SO<sub>2</sub> was added. The wine was then topped monthly to ensure quality through the final blending and bottling stages.

**WINE** This 2024 Bay Vista Chardonnay is a vibrant expression of its cool-climate origins, greeting the nose with a warm, complex bouquet of baking spice, vanilla, and the nostalgic sweetness of toasted marshmallow. These rich notes are beautifully uplifted by the high-toned brightness of lemon zest and the crisp, orchard-fresh scent of Gala apple. On the palate, the wine delivers a lush core of succulent peach that is perfectly balanced by a bright, punchy acid profile typical of the region's coastal influences. Each sip remains crisp, clean, and incredibly refreshing, ultimately evolving into a sophisticated savory finish.

**COMPOSITION** 100% Chardonnay

**VINEYARDS** Chalk Ridge, Shiloh, Chalk Hill Estate

**CLONES** 4, 6, 15, 17, 76, 95, 96

**AGING** 9 months in French oak, 20% new

**MALOLACTIC STATUS** 95%

**pH** 3.67 | **TA** 6.04 g/L | **ALCOHOL** 14.9%