

Sonoma Coast

VINEYARDS



2024 CHARDONNAY

SONOMA COAST • SONOMA COUNTY

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.

VINTAGE The 2024 growing season in the Sonoma Coast AVA was characterized by ideal conditions from the very start. Timely and abundant winter rains provided ample water reserves, setting the stage for a smooth and well-timed bud break. Consistent weather patterns throughout the spring and summer kept the vines on a perfect schedule, avoiding the volatility often seen in coastal sites. An ideal accumulation of heat days allowed the fruit to reach optimum maturity, resulting in exceptional flavor development and balanced ripeness.

WINEMAKING The fruit was picked at night then transferred to the winery where it was whole-cluster pressed. The juice was cold settled at 50°F and racked off lees the following day. After the wine was inoculated it was barreled down to 40% new French oak. The wine was stirred bi-weekly through malolactic fermentation, then monthly. After 13 months in barrel the wine was filtered and bottled.

WINE The 2025 Chardonnay opens with an inviting bouquet of pear crumble, peach cobbler, and freshly baked pastry, accented by delicate white flowers and a hint of flint. On the palate, the wine is wonderfully supple and creamy, offering indulgent layers of custard, crème brûlée, and a touch of vanilla. This richness is perfectly countered by bright acidity, creating a balanced, elegant profile that feels both decadent and fresh. Complement this wine with rich dishes like lobster thermidor, roasted chicken with tarragon cream, or a wild mushroom risotto.

COMPOSITION 100% Chardonnay

VINEYARD Winner Circle

CLONE Mt. Eden

AGING 13 months in French oak, 40% new

MALOLACTIC STATUS 100%

pH 3.49 | **TA** 5.3 g/L | **ALCOHOL** 15.0%

