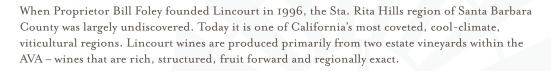


Steel 2024 CHARDONNAY

Sta. Rita Hills



VINTAGE

2024 was defined by a cooler, more moderate growing season with less than average rainfall and late bud break. After several years of early harvest start dates, 2024 returned to a more typical time frame, with our first pick after Labor Day and our last pick on October 22. The vines produced lower yields contributing to good vine balance, excellent concentration of flavors, and natural retention of bright acidity leading to lean, fresh, and elegant wines.

VINEYARDS & WINEMAKING

The grapes for this wine were hand picked in the cool, early morning hours to retain fruit integrity. After whole cluster pressing, the juice was fermented in stainless steel tanks using a special yeast strain that is ideal for cool-climate Chardonnay. To emphasize freshness, varietal purity and regional character, malolactic fermentation was prevented.

TASTING NOTES

The 2024 Steel Chardonnay offers aromas of fresh lemon zest, brined salinity, and accents of lime fruit. On the palate, this wine has flavors of white peach, hints of kiwi and citrus fruit with a crisp finish reminiscent of Fuji apple. This is the perfect wine to pair with a spring green pea shoot salad or ceviche.

APPELLATION Sta. Rita Hills | VINEYARD Rancho Santa Rosa

COMPOSITION 90% Chardonnay, 10% Grüner Veltliner | AGING stainless steel

ALCOHOL 13.8% | **TA** 6.5 g/L | **pH** 3.62

4,000 cases bottled February 6, 2025



