



## 2024 CHARDONNAY

### SONOMA COUNTY

#### VINTAGE

The 2024 growing season began with above average rains in winter, followed by an earlier budbreak and cool springtime. Summer brought high temperatures, reaching a peak in July. Harvest began slightly earlier than usual and the milder August and September months provided time for even ripening. The early abundance of water coupled with the summer's high temperatures delivered a vintage marked by concentrated flavors and distinctive character.

#### WINEMAKING

Grapes were hand-harvested in the early morning hours to preserve their natural acidity and vibrant flavors. Together, these vineyard blocks bring a dynamic range of freshness, texture, and depth. The final blend—composed of 60% Robert Young clone, 30% Montrachet, and 10% Clone 4 from vines aged 10 to 30 years—is a testament to careful selection and balance. Fermentation in a mix of 65% French oak (15% new) and 35% stainless steel preserved vibrancy while layering in subtle richness. Partial and spontaneous malolactic fermentation softened and rounded the texture while retaining the natural energy.

#### TASTING

The 2024 Chardonnay is lifted and precise, with aromatic layers of lemon curd, white peach, chamomile, toasted almond, and hints of wet limestone and sea spray. On the palate, it is simultaneously bright and creamy—fresh flavors of citrus blossom, golden apple, and yuzu are wrapped in notes of warm brioche and crushed oyster shell. A fine line of acidity carries the wine through a long, mineral-driven finish.

AVA Sonoma County

PH 3.3

VARIETY 100% Chardonnay

ALCOHOL 13.6%

HARVEST DATES September 3-6, 2024

BOTTLING DATE May 13, 2025

BARREL AGING 9 months, 65% French oak (15% new), 35% stainless steel

RELEASE DATE October 1, 2025

TA 6.9 g/L

