



RESERVE **R** EDITION

2023 Carneros Chardonnay

TASTING NOTES

The Chardonnay grapes for this wine came from the “Green Acres Vineyard” planted in 1969 by the Sangiacomo Family. Gentle wine making techniques maintain the character that this cool climate is known for. The natural acidity gives this Chardonnay a bright crisp character while the 100% malolactic fermentation balances crispness with a creamy, rich texture.

TERROIR

Carneros’ persistent bay winds and cool fog create ideal growing conditions across its diverse clay rich soils and microclimates. This southernmost Sonoma and Napa appellation’s unique maritime influence allows grapes to develop elegant structure and complexity while retaining crisp natural acidity producing some of California’s most refined, terroir driven wines.

VINTAGE

The 2023 Carneros vintage delivered ideal growing conditions a cool, fog driven season with moderate temperatures that extended hang time, preserving natural acidity and producing wines of exceptional balance, elegance, and vibrant fruit concentration.

WINEMAKING

The Chardonnay grapes for this wine were hand-picked and gently pressed to retain optimum flavor and integrity of the fruit. Sourcing from our favorite sustainable vineyards allows us to showcase the bright fruit flavors while allowing for a great acidic structure.



ALC. 14.5%
PH 3.67
TA 5.8 g/L
SIZE 750ML

A Beautiful Experience.