



SONOMA COUNTY

2023 Chardonnay

TASTING NOTES

Aromatic notes of ripe apple, pineapple, mango and citrus, this classic Sonoma County Chardonnay showcases beautiful aromatics, balanced acidity finishing with a hint of oak. Pairs well with chicken and mushrooms in a creamy butter sauce.

TERROIR

Cool morning fog sweeps from the Pacific Ocean over the Sonoma County, nearly everyday. This unique climate produces diurnal swings ranging from 30°F to 40°F, allowing the Chardonnay grapes to ripen longer on the vine. As a result, Sonoma County Chardonnay's have a great balance of acidity and flavor.

VINTAGE

2023 was a cooler and wetter than average year for Sonoma County. These lower temperatures delayed harvest but make up for it by allowing the fruit to ripen and mature slowly on the vines. This slow ripening created intense aromas and flavors, deepening the complexity of the wine and lead to fantastic flavor development. A true "cool" climate vintage typical of the area.

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 ripe fruit flavors while allowing for a great acidic structure. This wine was tank fermented with a mix of 10% new French and American Oak.



ALC. 13.5%
PH 3.51
TA 6.3 g/L
SIZE 750ML

A Beautiful Experience.