

NAPA VALLEY
CHARDONNAY
2024



TASTING NOTES:

Aromas of beeswax, straw, peach, green apple, ginger, and petrichor give way to a soft, dense attack carrying notes of lemon and fresh ginger. Bright acidity and a luscious mouthfeel are balanced by pronounced minerality. The palate is both energetic and textured, carrying through to a long, spritely finish with lingering citrus and mineral notes.

VINTAGE:

Slightly higher temperatures were maintained throughout spring and summer with only a modest heat spell in early July deviating from the norm. Total rainfall was also slightly higher than average, and was fortunately spread evenly throughout winter and spring, allowing the soil to retain important water reserves for the warmer months. Overall, it was a classic Napa Valley vintage, with no notable extremes.

VINEYARD:

AMERICAN CANYON & CARNEROS

Cool maritime breezes and morning fog allow the grapes to slowly ripen to develop complex flavors while maintaining a bright, natural acidity. We farm all of our certified organic vineyards naturally, using the principles of regenerative agriculture.

TECHNICAL SPECIFICATIONS:

BLEND:

100% Chardonnay

HARVEST DATE:

September 4-26, 2024

SUGAR:

21.7° Brix (average)

FERMENTATION:

Indigenous yeast; 2-3 weeks in barrel

TIME IN OAK:

Fermented and aged 10 months in
80% barrels and 20% foudres

TYPE OF OAK:

100% French oak
40% new barrels
60% neutral barrels

BOTTLING DATE:

June 2025

ALCOHOL:

13% by volume

TOTAL ACID:

6.0 g/L

PH:

3.46

RELEASE DATE:

June 1, 2026 (375 mL)