



Brix At Harvest ————— 22.8°

Total Acidity ————— 6.2 G/L

pH ————— 3.35

ALC ————— 13.5%

2024 CHARDONNAY California

Vineyards

The most profound contributing factor to the outstanding quality of our California Chardonnay and the integrity to its varietal, is the diversity of its sourcing. We have found great quality in fruit throughout Northern California, including a small island set in the heart of the Delta.

Ryer Island, only accessible by Ferry, sees extreme diurnal shifts in temperature throughout the season. The combination of the lots, which are picked and pressed early in the season, provide bright acidity and vibrant fruit, producing a seamless, mouth-watering Chardonnay.

Vintage

The growing season began with significant winter rainfall, replenishing soil moisture and supporting healthy vine development. A cool spring led to a slightly delayed bud break and flowering, but warm summer temperatures helped accelerate ripening. Harvest arrived earlier than expected in many regions, with an October heatwave further reducing yields but enhancing fruit concentration. The result is a vintage defined by small but intensely flavored grapes, leading to wines with remarkable depth and structure.

Composition

100% Chardonnay

Winemaking

- Whole-cluster pressed
- Barrel and tank-fermented for texture and brightness
- Kept on original lees with frequent stirring
- Native malolactic fermentation, arrested at different stages for balance
- Aged 8 months in 33% new French and American oak

Tasting Notes

Fresh lemon zest, bruised apple, honeysuckle, and baking spice open up to layers of lemon verbena, nectarine, and marshmallow. A creamy mid-palate and long, textural finish round out this refined and expressive Chardonnay.

Pairing Suggestion

Ideal with buttery scallops, lemon risotto, or a soft triple-cream brie with toasted hazelnuts.

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