



BRIX AT HARVEST ————— 23.0°  
TOTAL ACIDITY ————— 6.0 G/L  
PH ————— 3.39  
ALC ————— 14.1%

## 2024 CHARDONNAY SONOMA COAST

### THE WINE

In an effort to produce a wine that pays honorable tribute to the esteemed AVA, we source our grapes from premium sites throughout the region. This blend includes several of the vineyards that have shown as standouts within the vast and rugged Sonoma Coast.

### APPELLATIONS

Sonoma Coast

### VINEYARD NOTES

From the cool diurnal shifts in the south, to higher elevations in the North, there is a striking contrast to the concentration of fruit and high acidity. Cool, dry and long growing seasons in this maritime climate are essential, yielding wines of balance and complexity.

### VARIETAL COMPOSITION

100% Chardonnay

### VINTAGE NOTES

The 2024 growing season on the Sonoma Coast was long, steady, and cool—ideal conditions for slow, even ripening. Foggy mornings and mild afternoons helped retain vibrant acidity and allowed flavors to develop gradually, resulting in wines with purity, balance, and elegance. Lower-than-average yields led to concentrated fruit, particularly well-suited for Chardonnay and Pinot Noir. A classic coastal vintage marked by restraint, freshness, and finesse.

### WINEMAKING NOTES

Each lot picked individually at peak ripeness. Gently pressed, cold-settled for two days, then racked to stainless and 25% new French oak and American oak barrels. Certain lots see inoculation, while others are natural yeast fermentations.

### TASTING NOTES

Bright and layered, the 2024 Sonoma Coast Chardonnay opens with aromas of citrus blossom, green apple, and Asian pear. On the palate, a lively core of lemon curd, crisp pineapple, and citrus zest is framed by subtle oak tones of vanilla and baking spice. The texture is both fresh and rounded, with vibrant acidity and a mineral lift that carries through to a long, clean finish.

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