



2024 CHARDONNAY

Russian River Valley

HISTORY

Grown in the cool Russian River Valley, our Chardonnay tends to ripen slowly, providing grapes that are deliciously balanced. After careful cultivation through the growing season, the fruit is whole cluster-pressed for gentle extraction of flavors. Some lots were fermented with native yeasts, and French oak barrels were used, providing complex aromatics and flavors.

GROWING SEASON

A rainy winter replenished water reserves before budbreak occurred as expected in the spring, with cool temperatures initially slowing vine development. This cool spring was followed by a summer with notably warmer-than-usual temperatures that accelerated the ripening process. The warmer temperatures carried into September and resulted in an earlier harvest than in previous years, with picking completed by mid-October – about two to three weeks ahead of the prior season. Yields were slightly lower than 2023, but as a whole, the 2024 crop was average to slightly above average for most varieties. The quality of the vintage was anything but average: With warm weather allowing for fully developed berries, the season produced wines with good acidity, balanced tannins, and complex aromas and flavor.

WINEMAKER COMMENTS

This wine opens with expressive aromas of Asian pear, white peach and honeydew melon, layered with steely minerality, golden apple and bright lemon. Floral notes of honeysuckle and jasmine emerge alongside accents of candied ginger, chamomile tea and nutmeg. On the palate, the wine shows generous depth and complexity, offering flavors of Asian pear and white peach framed by peach cobbler, Fuji and golden apple, and lemon bar. Notes of candied ginger, citrus honey and tangerine add vibrancy, while touches of vanilla crème brûlée, toasted coconut, and pie crust bring richness and texture. The wine carries good weight and richness through the front and mid-palate, balanced by fresh, lively acidity that lifts the finish.



FERMENTATION

89% barrel fermented, 11% stainless steel
fermented at 58–64°F for 12–16 days;
42% malolactic

BARREL AGING

100% French oak; 25% new oak

ALCOHOL | 13.0%

BRX | 22.8

PH | 3.59

TA | 6.4 g/L

HARVEST DATES

September 17–30, 2024

CLONES

4, 8, Dijon

PREVIOUS VINTAGE:

92
POINTS

WINEENTHUSIAST