



NAPA VALLEY

2023 Reserve Chardonnay

Appellation:	Sonoma County
Varietal:	100% Chardonnay
Cooperage:	40% New French Oak
Alcohol:	14.2%
Harvested:	September 16
Bottled:	April 18, 2024
Released:	September 1, 2024
Cases Produced:	76 cases

Our special single vineyard Chardonnay, sourced from the famous Sangiacomo Vineyard in Carnes.

Tech Details:

- Average sugar: 23 Brix
- Total acidity: 6.9g/L
- pH: 3.44
- RS 1.0 g/L

FERMENTATION AND AGING: After whole-cluster pressing and cold settling, the juice was racked into small stainless steel fermenters and inoculated with CY3079 yeast. At this point, the juice was transferred to 60 gallon Francois Freres and Marsannay Burgundy-shaped barrels, of which 40% were new oak, for the start of barrel fermentation. The wine remained aged sur-les for a period of seven months during which it was stirred every 10 days. The wine did not go through malolactic fermentation.

CHARACTERISTICS: Our special single vineyard Chardonnay, sourced from the famous Sangiacomo Vineyard in Carneros, is not to be missed. on the nose, you'll first enjoy the slight oak, with essence of lilac, toasted brioche and sage. Once you swirl the wine on your taste buds, the minerality, soft melted butter, quince and fig flavors will titillate them.

Truley a chardonnay lovers Chardonnay

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