



2024 Chardonnay

Mendocino



History

Our popular estate Chardonnay is crafted with a blend of grapes from our warm and cool weather vineyards. The fruit from our warmer vineyards along the Russian River provides vibrant tropical flavors to the finished wine, while our cooler Anderson Valley grapes provide delicate nuances of white stone fruit, a floral component, and subtle minerality.

Winemaking

2024 was a great year for Chardonnay. We were quite happy with the ripening process out in the vineyard. The grapes were harvested in the cool morning hours and immediately crushed and pressed. Each lot was inoculated with specially selected yeast strains and, once fermenting, the juice was transferred to oak barrels. Here fermentation finished and the wine underwent *sur lie* aging (aging on the yeast lees). Just prior to bottling we blended the separate lots to create a wine showing the balance of our distinct microclimates.

Tasting Notes

Our 2024 Chardonnay showcases the finesse and depth of Mendocino. The wine unfolds with inviting aromas of baked apple, Meyer lemon, and a touch of pear, gracefully supported by gentle oak nuances. On the palate, a supple, silky mouthfeel is lifted by bright acidity and a lingering, refreshing finish. Enjoyable on its own, it also pairs effortlessly with dishes like grilled salmon with citrus, roast turkey with pan gravy, wild mushroom risotto, or a creamy brie and apple tart.

Harvest:	Aug 28-Sept 23 at 22.4-25.2° Brix
Fermentation:	Barrels and stainless steel tanks
Maturation:	6 months in barrel (12% new)
Titratable acidity:	5.9 g/L (3.5 pH)
Alcohol:	13.9%
Cellaring:	2-5 years with careful aging