

# PAM'S UN·OAKED CALIFORNIA 2024 CHARDONNAY

## TASTING NOTES

This lovely UN-Oaked Chardonnay is perfect for all gatherings. It's refreshingly fruity with subtle floral hints and light-bodied, with a beautifully transparent, pale golden yellow color. It has vibrant aromas of golden apple, lemon, vanilla and hints of white flowers. With a sweeter tinge on the palate, this wine is bursting with notes of juicy yellow apple, lemon crème brûlée, vanilla, cream and a touch of spice. The perfect crowd-pleaser. Pairs great with creamy brie, spicy dishes or on its own as a fun aperitif.

## VINTAGE

The 2024 vintage provided our UN-Oaked Chardonnay with crisp and vibrant flavors. Early seasonal challenges and a heat wave in the beginning of July lead to smaller than usual berries and a lower yield. However, these challenges produced grapes with more concentrated and intense flavor. Harvested on the earlier side in late August, and fermented only in stainless steel tanks, we have crafted a crisp, delicious wine that is very approachable and food friendly.

## TERROIR

We source our grapes for our UN-Oaked Chardonnay from family-owned vineyards in Clarksburg and Lodi. These AVAs are renowned for their warm, sunny summers and the cooling breezes of the Delta, creating a climate reminiscent of the Mediterranean. Nature's rhythms converge to produce wines that bring out a beautiful ripeness in the fruit while maintaining fresh acidity.

## WINEMAKING

These Chardonnay grapes were pressed into stainless steel fermentation tanks. Next, they were cold fermented to retain freshness and aromatic intensity.

## FERMENTATION/ AGING

100% stainless steel tanks



Certified



Corporation

This company meets the  
highest standards of social  
and environmental impact

ALC: 12.5%

PH: 3.54

TA: 6 g/l

CLOSURE: Stelvin Twist-Off  
Saranex Liner