



RESERVE **R** EDITION

2024 Russian River Valley Chardonnay

TASTING NOTES

Elegant and layered, this Russian River Valley Chardonnay combines California Sunshine with more complex and spicier nuances of the Russian River Valley. The aromatic notes of lemon brulee, dried pineapple are complemented with subtle oak. Expect flavors of spicy ginger, nuts, baked apple, and a hint of tangerine. This balanced Chardonnay can be enjoyed with hard cheeses, grilled cauliflower dusted in parmesan or chicken and mushrooms in a creamy butter sauce.

TERROIR

The Russian River Valley's morning fog and cool Pacific breezes create ideal growing conditions across its diverse soils and microclimates. This unique climate allows 15%-20% longer hang time than neighboring areas, preserving bright natural acidity while developing full flavor maturity producing some of California's most compelling, terroir driven wines.

VINTAGE

Following a cool, wet winter and cool spring the Russian River Valley experienced balanced growing conditions in 2024. Mild, lengthy summer warmth was offset by cool evenings, preserving bright acidity and varietal clarity. As harvest neared, consistently gentle daytime temperatures and cool nights enabled grapes to ripen evenly, resulting in a vibrant, expressive vintage marked by freshness, aromatic intensity, and elegant structure.

WINEMAKING

The Chardonnay grapes for this wine were hand picked and gently pressed to retain optimum flavor and integrity of the fruit. Sourcing from our favorite sustainable vineyards allows us to showcase the bright fruit flavors while allowing for a great acidic structure. This wine went through full malolactic fermentation, it was tank fermented with and aged with a mix of 20% new French and American Oak.



ALC. 13.5%
PH 3.47
TA 5.1 g/L
SIZE 750ML

A Beautiful Experience.