



RESERVE **R** EDITION

2024 Un-Oaked 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.

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.

VINTAGE

The 2024 vintage provided some 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 flavors. This resulted in wines that showed great density of aromas and flavors. A perfect scenario for our Reserve UN-Oaked Chardonnay.

WINEMAKING

These Chardonnay grapes were pressed into stainless steel fermentation tanks. Next, they were cold fermented to retain freshness and aromatic intensity. Once fermentation is completed this wine was allowed to age "on the lees" for 4 months. This Sur Lie aging process creates a more complex, fuller bodied UN-Oaked Chardonnay.



ALC. 14.1%
PH 3.55
TA 5.8 g/L
SIZE 750ML

A Beautiful Experience.