



UN-OAKED 2025 CHARDONNAY

TASTING NOTES

This UN-Oaked Chardonnay is perfect for all gatherings. It's refreshingly fruit forward and light bodied, with a transparent, pale golden color. It has vibrant aromas of fresh pineapple and hints of lemongrass. With a touch of sweetness on the palate, this wine is bursting with notes of juicy yellow apple, lemon zest, and fresh fruit flavors. The perfect crowd-pleaser. Pairs great with creamy brie, spicy dishes or on its own as a fun aperitif. It's crisp, clean, and precisely balanced.

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 2025 growing season in the Clarksburg and Lodi AVAs was defined by cool, steady conditions and balanced vine development. Mild spring weather encouraged healthy early growth, while summer brought warm days without prolonged extreme heat. In Clarksburg, Delta breezes helped preserve acidity and moderate ripening. Lodi's warm climate supported consistent fruit development and flavor concentration. The steady season allowed growers to harvest methodically, producing fruit with good ripeness, balance, and fresh natural acidity.

WINEMAKING

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



ALC. 12.5%
PH 3.52
TA 5.5 g/L
SIZE 750ML

A Beautiful Experience.