

PAM'S UN·OAKED
CALIFORNIA
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 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.

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

A Beautiful Experience.

Certified



This company is committed to
accountability, transparency,
and continuous improvement.

Corporation



ALC.: 12.5%
PH: 3.54
TA: 5.5g/L
SIZE: 750ML