



Reserve

RUSSIAN RIVER VALLEY 2024 CHARDONNAY

THE 2024 RUSSIAN RIVER VALLEY CHARDONNAY OPENS WITH AN INVITING BOUQUET OF CRISP HONEYDEW, RIPE PEAR, AND FRAGRANT HONEYSUCKLE, ALL UNDERScoreD BY A DELICATE TOUCH OF CARAMELIZED SUGAR. ON THE PALATE, THIS WINE DELIVERS A BEAUTIFULLY ROUNDED MOUTHFEEL, SHOWCASING A RICH INTERPLAY OF SAVORY CARAMEL, SUBTLE BAKING SPICE, DISTINCT MINERALITY, AND WARM TOASTED OAK. ITS BALANCED COMPLEXITY AND LUXURIOUS TEXTURE MAKE IT AN EXCEPTIONAL PARTNER FOR A VARIETY OF DISHES. PAIR IT WITH DECADENT SEAFOOD LIKE CRAB CAKES OR A BUTTERED LOBSTER ROLL, OR ENJOY IT ALONGSIDE HEARTY COMFORTS LIKE LASAGNA AND TANGY CHICKEN PICCATA.

VINTAGE

The 2024 growing season kicked off with cool spring temperatures. A few summer heat spells nudged the ripening along, while cool nights helped preserve acidity and freshness in the fruit. Harvest held a fast pace and delivered beautiful fruit quality.

VINEYARDS & WINEMAKING

Our Chardonnay hails from the acclaimed Russian River Valley AVA of Sonoma County. Known for its cool, foggy climate that sweeps in from the Pacific Ocean and its alluvial soils, this river valley is an idyllic site for growing Chardonnay. After harvest, the grapes were whole-cluster pressed and transferred to tank where it was fermented with cultured yeast and then racked to French oak barrels. After 9 months in barrel (30% new) with regular lees stirring, the wine was bottled.

COMPOSITION & ANALYSIS

Appellation: Russian River Valley

Composition: 100% Chardonnay

Cooperage: Aged 9 months in French oak, 30% new

TA: 5.0 g/L | pH: 3.71 | Alc: 14.8% | Production: 51 cases