

2023 Unoaked Chardonnay

Harvest Dates: October 4th, 2023 - October 4th, 2024 | **Alcohol label %:** 12.5 | **pH:** 3.29 | **Acidity (TA):** 6.31 | **Residual Sugar (g/L):** 4.0



Growing Conditions

The 2023 growing season was off to an early start with a warm spring. Bud break was early and this proved to be an issue as a late freeze on the evening of May 17th killed many primary buds around the region. In our vineyard there was damage to our Martini Vineyard Lemberger and Chardonnay vines. Late spring to early summer was cool and wet and then things warmed up in July and into early August until the weather cooled again. It was around this time that wildfire smoke from Canada blanketed the area. Heading into the harvest the acidities in the grapes were still high and the brix were in need of a climb. In late September into early October we had a week of sunshine with temperatures in the 80's. This helped all varieties fully ripen and the resulting wines are of a high and concentrated quality.

Winemaking

The fruit was machine harvested then pressed into stainless steel tanks to settle for 2 days. It was then racked off the juice bottoms into tank for fermentation. Once fermentation was complete, the wine rested on its lees for about 5 months before being readied for bottling. The wine was filtered and underwent a slight bentonite fining for heat stability.

Bottling

Bottled April 24 & 25 2024

Nose

Sweet apple, dried herbs and flowers

Palate

Apple, candied citrus