



# 2024 Chardonnay Barrel Fermented

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**Harvest Dates:** October 1st - 2nd, 2024 | **Alcohol label %:** 12.9 | **pH:** 3.58 | **Acidity (TA):** 6.4 | **Residual Sugar (g/L):** 0.0

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## Growing Conditions

The 2024 growing season commenced about 10 days ahead of schedule. But while a late freeze marred yields in 2023, we saw favorable conditions in late spring this time around, giving us a wide open window to ripen all varieties to peak flavor development.

## Harvest

Continued nice weather brought harvest to our hands a full two weeks earlier than typical for early-ripening varieties, while later-ripening ones still received extended hangtime and were picked more than 60 days after our first batch of grapes came off the vine. All told, this vintage provided both quality and quantity -- a much-welcomed sight following the frost of 2023 and the drought of 2022.

## Aging

Fermented and aged in small oak barrels.

## Bottling

Bottled August 21, 2025

## Nose

A rich & stylish Chardonnay with a buttery aroma, robust pear and ripe melon flavors with a lasting finish.

## Food Pairing

The weighty mouthfeel pairs well with savory poultry, pasta or roasted vegetable dishes.

