



# 2023 Chardonnay Unoaked

**Harvest Dates:** October 3rd - 4th, 2023 | **Alcohol label %:** 12.9 | **pH:** 3.54 | **Acidity (TA):** 8.0 | **Residual Sugar (g/L):** 0.07



## Growing Conditions

The 2023 vintage hit a sizable speed bump on the night of May 18, when a combination of freezing temperatures and lack of wind engulfed much of the region in frost. With the vines already awake and starting to push growth, this led to substantial damage – with yields ultimately coming in around 40% less than average across the farm. The fruit that did reach maturity benefitted from a sunny and dry harvest to produce wines of ripe flavors and balanced acidity. Subsequent wines showcase the warrior spirit of grapes that endured a challenging growing process.

## Aging

100% Stainless Steel fermented.

## Bottling

Bottled February 13, 2024. Stelvin closure.

## Nose

Fruity and floral on the nose.

## Palate

This Unoaked Chardonnay has a palate full of apples and pears that finishes with a hint of citrusy lemongrass and a silky texture.

## Food Pairing

A perfect match with shrimp, seafood or poultry