



# 2024 Chardonnay Unoaked

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Alcohol label %: 12.6 | pH: 3.5 | Acidity (TA): 6.4 | Residual Sugar (g/L): 0.05

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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.

## Winemaking

All were fermented until dry in stainless steel tanks. Our winemakers choose not to expose this particular Chardonnay to any oak treatment in order to let the natural fruit character of the Chardonnay grape shine.

## Bottling

Bottled March 20, 2025. Stelvin closure

## Nose

The 2024 vintage is beautifully balanced with brilliant fruit up front and a clean finish.

## Food Pairing

This Chardonnay will pair with a variety of light, fresh cuisine.