

# LA HONDA



## 2023 Chardonnay Santa Cruz Mountains

HARVESTED: October 2nd - 13th, 2023

VINEYARD: Santa Cruz Mountains

SOILS: loamy clay

BOTTLED: April 2024, 350 cases

COMPOSITION: 100% Chardonnay

ALCOHOL: 13.5%

WINEMAKER: Andrew Vingiello

VINEYARD MANAGER: Thayer Dunwoody

### VINTAGE NOTES

In 2023 the Santa Cruz Mountains experienced one of the longest growing seasons in decades. Late season rains and cold temperatures in early spring kept vines dormant. Bud break saw much milder temperatures ideal for set and maturity. Continued mild, consistent weather and only a few periods of moderate heat contributed to crop yields that were above average and hang time was extended. Harvest kicked off later in September and continued at a relentless pace through October. The 2023 vintage is high quality, exceptional, and notable. Another vintage of great magnitude delivering wines with exceptional vineyard purity.

### WINEMAKING NOTES

Grape clusters were hand-picked, sorted, and destemmed. The fruit was then gently basket pressed to a stainless steel tank. The juice started fermentation in stainless steel and then was racked off the gross lees to finish fermentation in a variety of French barrels including new oak. Aged in oak for 9 months then bottled.

### TASTING NOTES

The 2023 chardonnay leaps from the glass with aromas of pear, powdered citrus, lemon curd and honeysuckle. Bright, concentrated citrus fruits and blanched almonds saturate the palate with just enough mineral and acid in the mid palate to deliver a laser focused wine. The wine offers a long, defined and penetrating finish framed by notes of richly toasted oak.

### CELLARING

Enjoy now or over the next 3-5 years.