



2024 Chardonnay Santa Cruz Mountains

HARVESTED: September 10th - 18th, 2024

VINEYARD: Santa Cruz Mountains

SOILS: loamy clay

BOTTLED: April 2025, 400 cases

COMPOSITION: 100% Chardonnay

ALCOHOL: 13.5%

WINEMAKER: Andrew Vingiello

VINEYARD MANAGER: Thayer Dunwoody

VINTAGE NOTES

The 2024 vintage in the Santa Cruz Mountains was influenced by a warm spell during harvest, which prompted some grapes to ripen earlier than expected. While this brief period of warmth did accelerate the harvest, cooler temperatures at night helped to preserve the natural acidity and freshness of the fruit. The growing season itself was marked by generally mild conditions, with a nice balance of sun and cool nights, allowing for steady and even ripening throughout much of the summer. The heat during harvest was manageable, and careful vineyard management ensured the preservation of the region's signature balance and complexity. The 2024 vintage produced wines with bright, expressive fruit flavors, refined acidity, and good structure, capturing the essence of this unique cool-climate terroir.

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 10% new oak. Aged in oak for 9 months then bottled.

TASTING NOTES

Bright and coastal in style, this 2024 Chardonnay offers crisp aromas of lemon curd, green apple, and sea spray. The palate is vibrant and mineral-driven, with citrus, stone fruit, and a hint of oak spice. Clean, saline finish with lively acidity—ideal with seafood or roast poultry.

CELLARING

Enjoy now or over the next 3-5 years.