

LA HONDA



2025 Chardonnay Santa Cruz Mountains

HARVESTED: September 10th - 18th, 2025

VINEYARD: Santa Cruz Mountains

SOILS: loamy clay

BOTTLED: April 2026, 375 cases

COMPOSITION: 100% Chardonnay

ALCOHOL: 13.5%

WINEMAKER: Andrew Vingiello

VINEYARD MANAGER: Thayer Dunwoody

VINTAGE NOTES

The 2025 growing season in the Santa Cruz Mountains was shaped by a cool, extended spring and steady summer moderated by strong marine influence. Even budbreak and moderate temperatures encouraged slow, deliberate ripening, preserving natural acidity and aromatic lift. A brief warm spell at the onset of harvest gently advanced maturity without compromising balance, allowing flavors and tannins to develop harmoniously. With a dry, temperate picking window overall, the vintage reflects both freshness and depth, capturing the mountain's signature structure and clarity.

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 character, this 2025 Santa Cruz Mountains Chardonnay opens with aromas of Meyer lemon, green apple, and a hint of white peach. The palate is crisp and focused, with vibrant acidity carrying flavors of citrus zest, pear, and a touch of wet stone minerality. Subtle oak lends a whisper of vanilla and toasted almond, balanced by a clean, refreshing finish that echoes with saline and citrus notes.

CELLARING

Enjoy now or over the next 3-5 years.