



2024 Chardonnay

Profile

Our 2024 Chardonnay embraces complexity with a refined harmony of bright citrus and savory undertones, beautifully expressing its terroir-driven minerality. Gentle, rounded acidity and soft edges provide elegance, while French oak aging imparts subtle notes of toasted hazelnut. The finish lingers gracefully, unfolding layers of baked pear and a hint of vanilla.

Winemaker's Note

Harvested on both the 2nd and 9th of October during a fairly cool vintage at Diamond Back Ridge Vineyards in the Rattlesnake Hills AVA. We whole cluster pressed the wine and fermented it in third-fill French oak barrels before blending to achieve the ideal balance of fresh Chardonnay flavors with a subtle hint of oak.

Specifications

Region: Rattlesnake Hills

Vineyard: Diamondback Ridge

Time in Barrel: 3 months

Pair with: Fresh Lingcod caught off of the rocky bottoms of the Juan De Fuca Strait.

Analysis: Scale 1-5

Fruit: 3 **Body:** 3 **Acidity:** 3 **Residual Sugar:** 0

