

**Vintage**  
2024



## Sonoma County Chardonnay

### Sonoma County

#### AROMA

green apple, lime zest, white flower

#### FLAVOR

mineral, quince, candied lemon peel

#### FOOD PAIRINGS

shrimp & grits, fried cod, chicken w/ mustard sauce

#### VINIFICATION

The fruit was hand-harvested in late August / early September and foot treaded before being whole cluster pressed. The juice was fermented in 100% stainless steel and aged on the lees for 14-months. A gentle cross-flow filtration was done prior to bottling.

#### SITE

This wine is composed of several vineyards in the cooler western regions of Sonoma County. While each site is distinct, they share a common commitment to sustainable horticulture and strident farming. Our intention for this wine is to express the unique character of this region. Warm days and cool nights, tempered by consistent oceanic fog, yield nuanced Chardonnays balanced by brisk acidity.

#### NOTES

Vintage 2024 unfolded with remarkable precision. Abundant winter and spring rainfall replenished soils and established healthy water reserves ahead of the growing season. Flowering arrived under dry, warm conditions, encouraging excellent fruit set and uniform cluster development. Throughout summer, consistently warm days with cool nights allowed grapes to ripen steadily while preserving natural acidity. Notably, the absence of summer rain reduced disease pressure and gave us the freedom to fine-tune ripeness decisions and pick at optimal maturity. These balanced, on-time conditions translated directly into the character of the wines, particularly Chardonnay. The wines show fresh, lifted aromatics, vibrant yet integrated acidity, and impressive flavor intensity without heaviness. This SoCo installment features two exciting new vineyard sites that compliment the stalwart sources from John Balletto's ranches in the Sebastopol Hills. Namely some organically farmed, old vine Wente from Frank Johnson (17% of blend) and some top tier stuff from a cooler pocket of the Alexander Valley (Gamino Vineyard). Like the 2023, this wine was fermented and aged in 100% stainless steel — homage to the mouthwatering wine that inspired it: Louis Michel Chablis.

## DETAILS

#### Vineyard

Frank Johnson, Gamino, Plner, Occidental, Burnside

#### County

Sonoma

#### Winemaker

Drew Huffine

#### Production

6400 cases

#### Anticipated maturity

2026

#### Harvest dates

8/26-9/17

#### Bottling dates

1/19/2026

#### Yield

3-5 T/acre

#### Clones

Clone 4, Heritage Wente,  
Clone 96, Clone 95

#### Alcohol

13.0%

#### pH

3.35

#### Brix

21.5-22.8

#### Total acidity

5.5 g/L

#### Residual sugar

0.3 g/L