

Vintage
2024



DETAILS

Vineyard	Tidal Break Vineyard
Appellation	Sonoma Coast
County	Sonoma
Winemaker	Drew Huffine

Chardonnay

Tidal Break Vineyard, Sonoma Coast

AROMA

seashells, lime blossom, green apple

FLAVOR

preserved lemon, yogurt, rock candy

FOOD PAIRINGS

lobster roll, caviar bumps, aged Compte

VINIFICATION

3.34 tons hand harvested on September 9th. Fruit was crushed and pressed, then transferred to a settling tank. The wine fermented on native yeasts in neutral 600L puncheons, and completed a spontaneous malolactic fermentation. It was aged in barrel for 10-months then racked to steel for an additional 6-months of aging. Bottled unfined/unfiltered.

SITE

A deep coastal site in the lee of a forbidden Buddhist monastery. Sits at 700-800ft in the Garcia Watershed, 3mi. from the Pacific. Soils reflect an active seismic fault--Goldridge with weathered sandstone, loam and serpentine rock. The site is tucked between ridgelines and is protected from fierce ocean wind. Clones 76 + 4 were planted in 2012. The vineyard is being farmed Certified Sustainable, moving toward no till / regenerative.

NOTES

Each vintage deepens our understanding of Tidal Break, a site whose complexity becomes more articulate with time. In 2024, that clarity was heightened by a growing season that unfolded with balance and precision. The vineyard traces the spine of the San Andreas Fault within the Garcia River watershed, just miles from the cold Pacific, where maritime influence shapes both climate and character. Planted on a rugged, rocky hillside once logged for redwoods and later grazed by cattle, the site is rooted in classic Goldridge soils—weathered sandstone and ancient ocean-floor material layered over millennia. These well-draining soils, with a naturally low pH around 5, are acidic yet ideally suited for deep, resilient root systems, keeping vigor naturally in check. While most of the ranch is planted to Pinot Noir, a prized block of Chardonnay occupies a sheltered pocket that functions like a banana belt, offering critical protection from wind during flowering—an advantage that proved especially important in 2024's on-time, dry conditions. The move toward regenerative, no-till farming further reinforces the site's long-term vitality. The 2024 vintage captures Tidal Break with vivid detail, translating its geology, exposure, and energy into wines of precision, depth, and unmistakable sense of place.

Production	Yield	Brix
TBD cases	3 T/acre	22.1°
Anticipated maturity	Clones	Total acidity
2028+	4, 76	5.5 g/L
Harvest dates	Alcohol	Residual sugar
9/10/24	13.5%	1.0 g/L
Bottling dates	pH	
2/9/2026	3.45	