



2023 CHARDONNAY MUIR-HANNA VINEYARD

THE VINTAGE

The 2023 vintage was one of the longest growing seasons that Napa Valley has experienced in a decade – and one of the finest. After several years of drought, the winter and spring months brought ample rainfall which replenished our vineyards’ soils. Cooler spring temperatures delayed budbreak and bloom, but the summer months were consistently warm and temperate without heat spikes. This confluence of excellent growing conditions allowed for slow phenolic development in the berries, retention of acidity, as well as remarkably ripe tannins by harvest time. The wines from this vintage are highly concentrated with incredible plushness and verve.

TASTING NOTES

Aromatics: Bosc pear, ginger, Gardenia flower, honeycomb, anise, and damp earth. Mouthfeel: Nuanced and multilayered, round and viscous while light on the palette, laser-like acidity and tons of verve.

PAIRINGS

Fresh-shucked oysters on the half-shell with mignonette, pan seared wild salmon over creamy risotto.

TECHNICAL INFO

VARIETAL COMPOSITION

100% Chardonnay

AVA

Oak Knoll District of Napa Valley

AGING

Aged in 9% New French Oak and 91% Neutral French Oak for 11 months.

BOTTLING DATE

September 16, 2024

ALCOHOL

13.5%

PRODUCTION

1,090 9-liter cases