



2024 CHARDONNAY MUIR-HANNA VINEYARD

THE VINTAGE

The 2024 vintage was truly exceptional and yielded a balanced crop load with fresh flavors and mature tannins. The grape growing season kicked off with an abundance of winter rainfall, which was beneficial for strong canopies and fruit ripening later in the season. Despite record heat in June and July, the rest of the summer months were mild and allowed for hangtime and deliberate picking decisions. We started and finished our harvest period exactly three weeks earlier than in 2023 and couldn't be more pleased with the quality of wines.

TASTING NOTES

Aromatics: Fresh cut nectarine, apple blossom, honeydew, jasmine, limestone. Mouthfeel: Mouthwatering acidity. Concentrated and juicy with bright salinity. Light on its feet but with a long, invigorating finish.

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 100% Neutral French Oak for 10 months.

BOTTLING DATE

July 2, 2025

ALCOHOL

13.5%

PRODUCTION

830 9-liter cases