

## 2023 Chardonnay Sonoma Valley

### San Francisco Chronicle Wine Competition SILVER

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**Release Date**

**Vineyard Location** Bennet Valley, Sonoma Valley

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**Varietal** 100% Chardonnay

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**Composition**

**Viniculture** Alcohol = 13.8%  
pH = 3.4  
Total acid = 7.0 g/L

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**Winemakers  
notes**

Wente and Robert Young clones

This Chardonnay was aged for 20 months in neutral French oak barrels. Surlie aging with Bâtonnage, being mindful of keeping the wine fresh. (The French term for stirring settled lees back into wine)

Aromas of Gold Delicious apples, and Meyer Lemon zest, with hints of vanilla, crème brûlée, brioche, and honey.

Flavors range from peach to starfruit, with sweet cream butter, offering a rich mid-palate texture and a bright, extended finish.

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**Food Suggestions**

Enjoy this refreshing wine with light and delicate food such as raw and lightly cooked shellfish, light crab and prawns, steamed or grilled fish, pasta, or risotto with spring vegetables.

