



2023 CATTLEYA SONOMA COAST CHARDONNAY

THE APPELLATION

Beyond the unquestionable allure and beauty of Sonoma County lies an amazing number of micro-climates, soil conditions, and distinct geographies conducive to growing and making wonderful wines. This incredible diversity has resulted in over sixteen sub regions in this county alone, one of which is the Sonoma Coast. Two beautiful vineyards sitting above 1,000 feet elevation, Sun Chase and Nightwing, provide exceptional fruit for this cuvée. This wine is a blend of three different clones of Chardonnay, 76, 95 and Old Wente.

THE CRAFT

Harvested by hand in the cool early morning hours of October 5th and October 12th, the pristine clusters that would soon become this powerful Sonoma Coast Chardonnay were delicately and meticulously hand-sorted before being gently pressed. After overnight cold-setting, the juice was racked to 60% new French Oak barrels where native fermentation worked slowly to preserve the pronounced fruit notes, followed by malolactic fermentation creating added richness and complexity. This mouthwatering cuvée was bottled unfinned and unfiltered after 11 months of peaceful aging on July 30th of 2024.

THE TASTE

A brilliant straw yellow color with hints of lime-green, this expressive Sonoma Coast Chardonnay bursts from the glass with expressive notes of thyme blossoms, freshly picked honeysuckle, orange blossom, interwoven with vibrant lemon zest, all layered over a backdrop of sea-sprayed rocks. On the palate, the wine is both focused and supple, delivering flavors of orange peel that taper into a bright, saline minerality. A wine of poise, energy, and coastal charm. Enjoy now through 2035.

Aging | 9 Months, 60% New French Oak

Alc: | 14.1%

Case Production | 225

SRP | \$65

