



Adorn

2024 CALIFORNIA CHARDONNAY

BLEND: 100% Chardonnay

AGING: 70% Stainless steel and 30% French oak

ALCOHOL: 14.5% By Vol.

pH: 3.5 **ACIDITY:** 5.8 g/mL **RESIDUAL SUGAR:** 3.5 g/L

FOOD PAIRINGS: Turkey with cream sauce or Seared scallops

VINIFICATION & MATURATION: The 2024 Chardonnay from California underwent a meticulous vinification process designed to highlight the varietal's vibrant fruit flavors and the region's characteristic terroir. The grapes were harvested at optimal ripeness from select vineyards to ensure a balance of acidity and flavor. After gentle pressing, the juice was fermented in a combination of stainless steel tanks and French oak barrels. This dual approach allowed the wine to retain its fresh, crisp characteristics while gaining subtle notes of creaminess and complexity from the oak. A portion of the wine also underwent malolactic fermentation to soften the acidity and enhance the buttery texture, adding richness to the palate. The Chardonnay was aged on its lees in both the stainless steel and oak barrels, with regular batonnage to increase richness and mouthfeel. This lees aging process contributed to the wine's complexity and depth, providing layers of yeasty and toasty nuances. The careful balance of fermentation techniques and thoughtful maturation ensures that the 2024 Chardonnay from California expresses both the freshness of its fruit and the nuanced influence of oak, resulting in a well-rounded and sophisticated wine ready for enjoyment.

WINE NOTES: The 2024 Chardonnay from California is a delightful expression of this classic varietal, showcasing a perfect balance of fruit, oak, and acidity. It presents a pale straw color with hints of green, suggesting its youthful zest. On the nose, this wine bursts with aromas of ripe tropical fruits such as pineapple and mango, complemented by hints of citrus and a touch of vanilla from oak aging. The palate is rich and full-bodied, offering flavors of ripe pear, apple, and a subtle note of toasted almonds. The wine is well-balanced with a refreshing acidity that adds brightness to the fruit-forward profile. The finish is long and satisfying, leaving a lingering impression of tropical fruits and a touch of butterscotch. Overall, this Chardonnay is a versatile and enjoyable wine that pairs well with a variety of dishes, making it a great choice for any occasion.



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