



PROJECTION

2024 NORTH COAST CHARDONNAY

BLEND: 98% Chardonnay, 2% Sauvignon Blanc

AGING: 20% French oak, 80% stainless steel ferment

ALCOHOL: 14.5% By Vol.

pH: 3.43 **ACIDITY:** 6.5 g/mL **RESIDUAL SUGAR:** 6 g/L

FOOD PAIRINGS: Creamy seafood dishes and roasted poultry

ACCOLADES:

93 POINTS
WINE ENTHUSIAST

VINIFICATION & MATURATION: 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. For maturation, 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.

WINE NOTES: A beautifully crafted wine that showcases the elegance and complexity typical of this cool-climate region. It presents a luminous golden hue, signaling a rich and inviting profile. On the nose, this Chardonnay exudes vibrant aromas of ripe pear and crisp green apple, beautifully intertwined with nuances of creamy vanilla and toasted almond, a testament to its meticulous oak aging. Subtle hints of lemon zest and flint add layers of complexity and freshness. The palate is luxuriously textured, offering a harmonious blend of lush fruit flavors balanced by a vibrant acidity that lends a crisp, refreshing finish. Layers of brioche and a hint of butterscotch emerge, enhancing the depth and persistence of the wine.



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