

Buttery

CHARDONNAY

2023 • CALIFORNIA



THE STORY

The year was 1924. It was the heart of the Prohibition Era and wine's darkest hour when it was outlawed and deemed unconstitutional. It was also the year our family first planted vineyards in California and farmed grapes that were sold to friends and neighbors.

During an era of rebellion and excess, rich, full-flavored wines were a crowd favorite at speakeasies across the country. In honor of that bold time, we present a wine that is just as bold, our 1924 Buttery Chardonnay.

VINTAGE NOTES

The 2023 vintage started off with moderate rainfall in the winter and spring along with mild temperatures to bring fresh life to the vines. The relatively warm summer resulted in gradual ripening which allowed the winemaker to pick the fruit with optimal flavors at the ideal time, making for full, crisp, and aromatic wines. 2023 went down as one of the cooler recent vintages for California wines which ended up being a condensed harvest with most of the fruit being picked in the later months of the season.

AROMAS • FLAVORS • STRUCTURE

Aromas: Toasted almonds, freshly baked buttered biscuits, vanilla bean, hints of white flowers, movie popcorn

Flavors: Graham cracker and Crème brûlée, ripe fig and mango, lightly roasted marshmallows, banana custard

Structure: Full Body with an opulent finish, complex structure with finesse, lively and balanced

WINEMAKING

The decision to pick is made by tasting the grapes, looking at berry hue, balance of flavors and overall berry ripeness. We tend to pick on the ripe to super ripe side to enhance tropical flavors and to help promote a rich wine style. The juice is cold settled and racked to stainless steel tanks for fermentation, a portion of which is fermented and aged on French oak.

AGING

Portions of the wine aged for approximately 4 months on French oak staves.

TECHNICAL DATA

Appellation: California | Alcohol: 14.5% by volume | RS: 0.639g/100ml | Total Acid: 0.57g/100ml | Final pH: 3.6