

NOBLE VINES 446

2023 CHARDONNAY

Our vine stocks are called “noble” because they’ve proven their quality over centuries. Today, these superior stocks are identified by number and represented on our bottles, symbolizing our ongoing commitment to pour good into every occasion

THE STORY

Chardonnay vine selection 4 is exceptional because it offers an unparalleled range of flavors. These flavors vary, according to location, from typical Chardonnay flavors of green apple and citrus to tropical fruit such as pineapple, lychee and mango – which distinguish Chardonnay 4 from variations grown in France. Selection 4 does especially well in our vineyard block 46. Hence, the designation “446”

VINTAGE

The 2023 vintage produced excellent fruits. A long, cool, and heavy winter was preceded by a very cool spring. This delayed budbreak, veraison, ripening, and, ultimately, harvest. This late season allowed for the grapes to achieve optimal ripeness and produce fantastic wines.

WINEMAKING

Grapes from this vintage were selected to capture the tropical flavors and bright acidity that is appropriate for this style of Chardonnay. Pressed fruit arrived to the winery and was fermented on oak in stainless steel tanks to help retain their delicate aromas and acidity. Following alcoholic fermentation, malolactic fermentation was initiated, and barrels and tanks were stirred every two weeks to keep lees in suspension and increase mouthfeel.

SUSTAINABILITY

Noble Vines produces quality, award-winning wines our consumers love and can also feel good about drinking. For the 2023 vintage, our 446 Chardonnay is Certified California Sustainable Wine, with at least 85% grapes sourced from Certified Sustainable Vineyards in Monterey, California, and then bottled at our Certified California Sustainable Winery in Manteca.

TASTING NOTES

The 2023 vintage of our 446 Chardonnay exhibits vibrant aromas of pineapple, vanilla, yellow apple, and nutmeg that carry through to the palate, along with flavors of caramel. This wine is well integrated with a full mouthfeel, fine-grained tannins, and a clean finish.



TECHNICAL DATA

Appellation: Monterey, California
Alcohol: 13.5%
Barrel Aging: Portions aged for ~ 5 months in a combination of both French and American oak barrels
Total Acid: 0.54g/100ml
Residual Sugar: 0.41g/100ml
Final pH: 3.57

