



BLACK STALLION

ESTATE WINERY

2024 NORTH COAST CHARDONNAY

Located on the historic Silverado Trail in Napa Valley's Oak Knoll District, Black Stallion Estate Winery pays homage to the rich history of the 32-acre estate which was once home to the Silverado Equestrian Center. The property was purchased in 2010 by the Indelicato family, a fourth-generation family-owned company founded in 1924. Sourcing from the most prestigious vineyards, the winery is committed to making only the most expressive wines.

VINTAGE

The 2024 vintage brought an early, fast-paced growing season to the North Coast, a sharp contrast to the previous year. Abundant winter rains refreshed vineyard soils, leading to healthy vine development and a strong start to the season. Warm, dry conditions during bud break and bloom supported a generous set, while intense heat in early summer naturally reduced cluster size, concentrating flavors. Late summer brought alternating warm and cool spells, helping preserve acidity and structure. Harvest began in August and wrapped by mid-to-late September, as rapid sugar accumulation from heat spikes pushed an earlier pick across the region. Fortunately, canopy health remained strong, disease pressure was low, and fruit came in clean and balanced. The result is a Chardonnay that reflects the best of the vintage — vibrant, expressive, and beautifully structured, with the hallmark elegance of the North Coast.

VITICULTURE

The fruit used to craft this rich and flavorful North Coast Chardonnay comes from a variety of distinctive terroirs. Each of these premier North Coast sub-appellations contributes unique characteristics to the final blend. Anchored by cool microclimate vineyards in the Russian River Valley and Mendocino, the sourcing also includes select vineyards in Napa Valley.

WINEMAKING

The fruit is picked based upon proper flavor ripeness and acidity and then harvested in the cool of the night and delivered to the winery to be pressed into fermentation tanks. Portions of the juice are fermented on French oak and stirred gently once a week to enhance body and creaminess. The Chardonnay undergoes malolactic fermentation to soften the hard acid and create a more round, buttery mouthfeel.

TASTING NOTES

The 2024 Chardonnay is the second vintage of Black Stallion Wines coming from the North Coast — a prestigious appellation on the California coast that is known for cool coastal breezes, refreshing fog and crisp mountain air. This Chardonnay opens with aromas of orange blossom, lemon curd, and toasted almonds followed by tantalizing flavors of luscious fruit, toasted bread, caramel, and a light butter finish.



VINTAGE: 2024 • APPELLATION: North Coast
VARIETAL COMPOSITION: 100% Chardonnay
PH: 3.53g • TOTAL ACID: 0.42 g/100ml • ALCOHOL BY VOL: 14.5%

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