

VINTAGE NOTES

The 2024 growing season was shaped by abundant winter rainfall, which replenished soil moisture and set the foundation for healthy vine development and balanced canopy growth. A mild, temperate summer, moderated by consistent coastal influence, allowed for a slow and steady progression through the growing cycle. These conditions extended the ripening period, promoting gradual sugar accumulation alongside optimal phenolic maturity. The region’s temperature shifts helped preserve bright natural acidity while enhancing the intensity and flavor concentration.

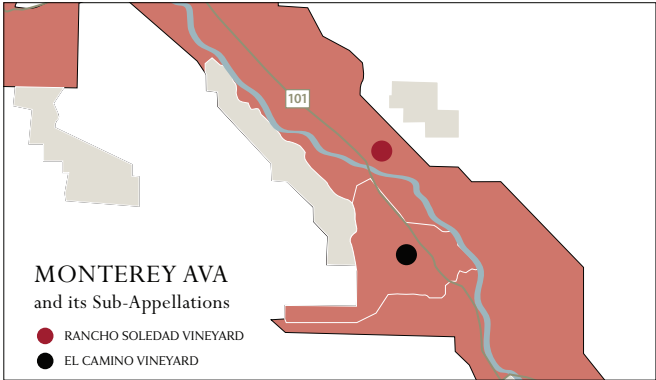
SUSTAINABILITY

Sustainability is our top priority. Our Paso Robles and Monterey vineyards are certified sustainable by CSWA. At our certified sustainable Paso Robles winery, solar panels provide 100% of the needed electricity, and wastewater is effectively reclaimed and recycled for additional uses.



WINEMAKER NOTES

This bright and expressive white wine opens with delicate floral aromatics intertwined with fresh citrus notes and a subtle touch of oak influence. On the palate, lemon zest and crisp green apple take the lead, supported by hints of vanilla that add a soft layer of complexity. The wine is light to medium in body, offering a clean, refreshing character with lively acidity and a smooth, balanced finish. Versatile and food-friendly, this wine pairs beautifully with grilled shrimp, roasted chicken, fresh salads, and mild cheeses.



TECHNICAL INFORMATION

REGION Monterey	AGING 10 Months, Lees Stirring	VINEYARDS ● Rancho Soledad ● El Camino	pH 3.65	CASES PRODUCED 3,500
AVA Arroyo Seco	FERMENTATION 25% New American Oak Barrels 25% New French Oak Barrels 50% Stainless Steel	CLIMATE Coastal	BRIX 24°	
APPELLATION Santa Lucia Highlands	VARIETAL 100% Chardonnay	CLONE 4	ALCOHOL 13.90%	