

1924
LIMITED EDITION



DOUBLE GOLD

Buttery

CHARDONNAY

2024 • 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. Story goes some of these grapes might have been used to make wine.

AROMAS • FLAVORS • STRUCTURE

Aromas: Toasted almonds, vanilla bean, movie popcorn

Flavors: Graham cracker, ripe fig and mango, lightly roasted marshmallows

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

VINTAGE

The 2024 vintage began with average winter and spring rains along with mild temperatures that reinvigorated the vines. The summer brought warm days and cool nights with gradual ripening that allowed the winemaker to pick the fruit with optimal flavors, making for full, crisp, and aromatic wines.

WINEMAKING

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 and American oak.

TECHNICAL DATA

Appellation: California | Alcohol: 14.5% by volume | Total Acid: 0.54g/100ml | Final pH: 3.58