

HIGHLANDS 41

2024 CHARDONNAY

MONTEREY, CALIFORNIA

REGION/VINTAGE NOTES

Our 2024 Highlands 41 Chardonnay is sourced from two of our estate vineyards, Rancho Soledad and El Camino, in the Monterey appellation. The 2024 Chardonnay reflects the region's signature coastal influence of thick morning fog and cool afternoon breezes extend the growing season, allowing full flavor development while preserving crisp natural acidity. El Camino's well-drained sandy loam, interspersed with fist-sized cobblestones, yields small, concentrated berries, while the decomposed granite soils of Rancho Soledad impart a distinct minerality. The 2024 vintage benefited from favorable conditions and consistent weather, resulting in even ripening and fruit of exceptional quality and vibrant character.

WINEMAKER/TASTING NOTES

Fermented entirely in stainless steel, our 2024 Chardonnay highlights the tropical aromatic attributes of Monterey. This refreshing wine opens with vibrant aromas of tropical fruit, honeysuckle, green apple and pear. Bright natural acidity is balanced by a touch of spice at the mid-palate, leading to a crisp, cool, and satisfying finish. Stainless steel aging preserves freshness and clarity, allowing the lively character of Monterey Chardonnay to shine through.

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.



TECHNICAL INFORMATION

APPELLATION

Monterey

AVA

Monterey, Arroyo Seco

FERMENTATION

100% Stainless Steel
0% Malolactic Fermentation

VINEYARDS

Rancho Soledad ●
El Camino ●

VARIETAL BREAKDOWN

100% Chardonnay

ALCOHOL

13.8%

PH

3.38



RIBOLI FAMILY WINES

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For more information, please contact
your local sales representative