

ROUTE STOCK

ROUTES WITH ROOTS – WINES OF PLACE.



2024 CHARDONNAY, SONOMA COAST

WINERY

RouteStock is an invitation to discover the deep roots of winemaking in Napa and Sonoma, planted firmly at each step of your journey through our vineyard sites. Every glass tells the story of Napa and Sonoma's remarkable fine wine heritage, from the famous routes that wind between the vineyards, to the roots that produce its world-renowned grapes. An endeavor of enduring Napa-based importer Wilson Daniels, RouteStock is established as a product that consistently over-delivers in quality at a very attractive price point.

WINE

Since we started producing this wine for the RouteStock portfolio, we have had two consistent vineyard sources: one in the Petaluma Gap AVA and one located 1.5 miles from the coast. 2021 was the inaugural vintage that included our estate vineyard located in the Sebastopol Hills region of the Russian River Valley into the blend.

VINEYARDS

2024 is our fourth vintage of Sonoma Coast Chardonnay, sourced from the same three vineyards. This includes our estate Moon Dust Vineyard in Sebastopol Hills, home to 28-year-old vines (clones 95 and 17), along with two dedicated growers in the southeast and northwest Sonoma Coast.

VINTAGE NOTES

2024 marked the third consecutive year of abundant winter and spring rainfall. The season kicked off early, with rain continuing well into May. Fortunately, budbreak and bloom progressed smoothly, and June brought a welcome shift to warmer weather. Summer followed with typical heat spikes but nothing extreme. Thanks to the combination of rain and sunshine, vine growth was especially vigorous, requiring careful shoot thinning to avoid green, weedy flavors in the fruit. Harvest began in mid-September, yielding exceptionally healthy clusters from both vineyards.

WINEMAKING

Each vineyard was fermented using ambient yeast in 100% French oak with only 8% being new barrels. A natural malolactic fermentation was allowed to occur and was stopped about 70% through, retaining more freshness, brightness and zing. The wine remained in barrel without racking, on the gross lees, for the entire seven month to create vibrancy and tension.

TASTING NOTES

This wine offers aromas of white peach, apricot, Asian pear, and white flowers. The palate is silky with notes of wild sage, white miso, and green apple skin. Rich in the mid-palate with a crisp finish, subtle oak adds length without overpowering. Perfect on its own or with food.

VINEYARD

Region:	California
Appellation:	Sonoma Valley
Soil:	Predominantly goldridge, sandy loam, and clay
Age/Exposure:	29 year old vines Southeast and Northwest exposure
Vineyard Size:	4 acres
Eco-Practices:	Sustainable

WINEMAKING

Varietals:	100% Sonoma Coast Chardonnay
Aging:	9 months in 100% French oak; 91% neutral and 9% new

TECHNICAL DETAILS

Yeast:	Indigenous
Alcohol:	13.7%
Total Acidity:	6.44 g/L
pH:	3.46

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