

2024

RECLINE

CHARDONNAY

SONOMA COAST

THE VINEYARD Our Sonoma Coast Chardonnay is a blend of unique lots from several distinct Sonoma Coast vineyard sites. Old Wente Clone from the Sangiacomo Green Acres ranch forms a foundation of concentrated stone fruit flavors and layers of texture. Clone 95 from the Sangiacomo Roberts Road vineyard provides deep aromatics and fresh acidity. Durell Vineyard Old Wente Clone Chardonnay from the historic Hill block adds concentrated flavors, minerality, focus and length. Clone 95 from Gap's Crown Vineyard lends citrus notes and crisp acidity, rounding out the blend.

WINEMAKER NOTES The 2024 Sonoma Coast vintage is characterized by a hot, steady, and long growing season without large heat spikes. This allowed us to pick at optimal times when the grapes were ready. The resulting wines exhibit balance, freshness, elegance and a great concentration of flavors. Low yields resulted in concentrated fruit, and early harvests yielded wines with bright acidity and strong aging potential. Our 2024 Sonoma Coast Chardonnay showcases three of the top vineyards in the Sonoma Coast – Sangiacomo, Durell, and Gap's Crown – with the goal of creating a cuvée that illustrates the varietal's exceptional character across the Sonoma Coast appellation. All of these vineyards do very well in a warm year. Yields were light in 2024 with the vines producing small clusters with tiny berries, resulting in concentrated wines of depth and balance. Each block was pressed whole cluster, fermented in 30% new French oak barrels and kept separate until our finalblending. An expressive nose of stone fruit and apple leads to vibrant flavors and lively acidity.

FERMENTATION & BOTTLING

100% Chardonnay
Pressed whole-cluster
Fermented in French oak barrels
65% malolactic fermentation
Native yeast
30% new French oak
Bottled August 2025

FINISHED WINE DETAILS

Alcohol: 14.1%
pH: 3.42
TA: 6.3 g/L
AVA: Sonoma Coast