



CIRCUMFERENCE

2024 RUSSIAN RIVER VALLEY CHARDONNAY

93 PTS. | JAMESSUCKLING.COM 

Blend: 100% Chardonnay | **Alc:** 14.5% by vol. | **Aging:** 8 Months in French oak

pH: 3.4 | **Acidity:** 5.7 g/mL | **Residual Sugar:** 4 g/L

VINEYARDS

The 2024 Chardonnay from Russian River Valley underwent a carefully orchestrated vinification process to capture the essence of this esteemed cool-climate region. The grapes were harvested at optimal ripeness to ensure a balance of acidity and rich fruit flavors. After gentle pressing, the juice was fermented in a combination of stainless steel tanks and French oak barrels. This dual approach allowed the wine to retain its fresh, crisp characteristics while gaining subtle notes of creaminess and complexity from the oak. A portion of the wine also underwent malolactic fermentation to soften the acidity and enhance the buttery texture, adding richness to the palate. For maturation, the Chardonnay was aged in oak barrels, with regular batonnage to increase richness and mouthfeel. This lees aging process contributed to the wine's complexity and depth, providing layers of yeasty and toasty nuances. The careful balance of fermentation techniques and thoughtful maturation ensures that the 2024 Chardonnay from Russian River Valley expresses both the freshness of its fruit and the nuanced influence of oak, resulting in a well-rounded and sophisticated wine ready for enjoyment.

WINE

The 2024 Chardonnay from Russian River Valley is a refined and elegant expression of this renowned wine region, known for producing exceptional Chardonnays. It presents a luminous golden hue, signaling a rich and inviting profile. On the nose, this Chardonnay exudes vibrant aromas of ripe pear and crisp green apple, complemented by subtle hints of citrus blossom and a delicate touch of toasty oak, which adds depth and complexity. The palate is beautifully balanced, featuring a creamy texture and a refreshing acidity that harmonizes the lush fruit flavors. Layers of lemon curd and a hint of melon unfold, leading to a long, smooth finish with a refreshing minerality. This Chardonnay's well-integrated oak and fruit components make it a versatile wine, perfect for pairing with seafood, poultry, or enjoying on its own as a sophisticated sipper.

acclaimed
WINE COMPANY