



EMBROIDERY

2024

CENTRAL COAST

CHARDONNAY

BLEND: 100% Chardonnay

ALC: 13.5% by vol.

AGING: 10 months in French oak

VINEYARDS

Sourced from a selection of premier vineyards known for their unique microclimates and soil compositions, which contribute to the distinctive characteristics of the wine. These vineyards are strategically located across the cooler parts of the region, benefiting from the moderating influence of the Pacific Ocean. This maritime influence ensures a slower ripening process, allowing the grapes to develop full flavor maturity while maintaining essential acidity. The vineyards are meticulously managed with sustainable practices to emphasize quality and environmental stewardship. The diverse terroir of these sites, ranging from limestone-rich soils to sandy loams, imparts complexity and a mineral edge to the Chardonnay, making it a true reflection of the Central Coast's viticultural excellence.

WINE

This Chardonnay displays a brilliant pale gold color, inviting the first sip. On the nose, it offers a vibrant bouquet of fresh green apple, pear, and a hint of citrus zest, complemented by delicate floral notes and a subtle touch of toasty oak. The palate is beautifully balanced, showcasing a creamy texture and a core of ripe stone fruits like peach and nectarine, intertwined with a refreshing minerality and a light vanilla undertone from oak aging. The finish is long and smooth, with a crisp acidity that makes this wine exceptionally food-friendly and enjoyable.