

GEARBOX

2024 CALIFORNIA CHARDONNAY

Blend: 100% Chardonnay | **Alc:** 13.5% by vol. | **Aging:** 6 months in Neutral oak
pH: 3.2 | **Acidity:** 6.0 g/mL | **Residual Sugar:** 4.0 g/L

VINEYARDS

The 2024 Chardonnay from California was meticulously crafted to highlight the varietal's vibrant fruit and elegant complexity. The grapes were harvested from select vineyards across California, chosen for their ability to produce high-quality Chardonnay with balanced acidity and rich flavors. After careful sorting, the grapes were gently pressed, and the juice was fermented in a combination of stainless steel tanks and French oak barrels. This dual approach allowed for the preservation of the Chardonnay's fresh, crisp characteristics while introducing subtle notes of creaminess and complexity from the oak. A portion of the wine underwent malolactic fermentation to soften the acidity and enhance the buttery texture, enriching the overall mouthfeel. Following fermentation, the Chardonnay was aged on its lees in the barrels, with regular batonnage to increase richness and complexity. This lees contact contributed nuanced bready and yeasty notes, adding layers to the wine's profile. The careful balance of fermentation techniques and thoughtful maturation ensures that the 2024 Chardonnay from California expresses both the vibrancy of its fruit and the nuanced influence of oak, resulting in a well-rounded and elegant wine ready to enjoy upon release but with potential for further development in the bottle.

WINE

Displaying a luminous golden hue, indicative of its ripe and lush character. On the nose, this Chardonnay exudes vibrant aromas of ripe pear and crisp green apple, complemented by subtle hints of tropical fruits like pineapple and mango, which add a layer of complexity. The integration of French oak imparts delicate notes of vanilla and toasted almond, enhancing the aromatic profile without overpowering the fresh fruit scents. On the palate, the wine is rich and full-bodied, offering a creamy texture balanced by a refreshing acidity. Flavors of lemon custard and melon emerge, alongside a slight minerality that adds depth and elegance. The finish is long and smooth, with a lingering taste of butterscotch and a hint of spice from the oak aging. This 2024 California Chardonnay is a delightful expression of the varietal, perfect for pairing with creamy seafood dishes, roasted poultry, or enjoyed on its own as a sophisticated sipper.



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