



evoluna

) made with organic grapes (

CHARDONNAY

2022

MENDOCINO

Each lunar phase represents the chance to evolve — to move forward in sync with Mother Nature. Evoluna wines celebrate this balance, honoring our moon's connection to the growing cycles in the vineyard and allowing their natural essence to shine.

IN THE VINEYARD

This wine is made from carefully selected Chardonnay grapes grown in prestigious, organically farmed vineyards across Mendocino County. Select lots of Chardonnay were blended to develop complexity before being aged in primarily stainless-steel tanks. A small portion of the wine was aged in seasoned American oak barrels to impart a light oak characteristic.

2022 VINTAGE

Within the North Coast region, the start of the 2022 growing season was marked by favorable weather conditions extending into the early summer months. However, the situation shifted as a prolonged heatwave emerged in late August, hastening the harvesting process and leading to diminished yields for certain grape varieties.

WINEMAKER'S NOTES

In the enchanting realm of pale gold elixirs, this Chardonnay emerges as a luminous gem, unveiling a symphony of aromas where succulent mango and delicate honeysuckle intertwine. Its flavor profile, reveals the crisp essence of green apple, the lusciousness of pear, and subtle undertones of toasted brioche. As this radiant libation graces the palate, it orchestrates a grand finale with an enduring finish and a velvety, opulent mouthfeel that lingers.

TECHNICAL NOTES

APPELLATION: California
ALCOHOL: 13.5%
PH: 3.4
TA: 4.9 g/L



CERTIFICATIONS

Certified organic by California Certified Organic Farmers.