



California

Chardonnay 2023

IN THE VINEYARD

At Wattle Creek we strive to produce distinctive wines that spotlight unique terroirs in a socially and environmentally responsible way, practicing sustainable viticulture and utilizing minimally intrusive winemaking techniques. The grapes were carefully chosen from warm, sunny vineyards sustainably farmed from California.

ABOUT THE VINTAGE

2023 experienced one of the longest growing seasons in a decade or more. Winter and spring rains led to healthy, saturated soils. The mild, warm summer weather supported healthy canopy growth through bloom and set. Relatively cool weather throughout the growing season in tandem with an abundance of sunshine allowed grape skins to ripen slowly. Harvest kicked off around Labor Day and wrapped up by mid-November. The long harvest season, which provided extended hang time to develop flavors leading to an exceptional, high-quality, memorable vintage.

APPELLATION: California

ALCOHOL: 13.5

PH: 3.35

TA: 5.73 g/L

TASTING NOTES

The nose is fresh with aromas of pear blossoms and golden apples. This medium bodied California Chardonnay is very food-friendly with lively acidity balancing its creaminess on the palate. Flavors of Anjou pears and almond croissants lead to a clean and lively finish.