**2023 Bacigalupi Vineyard Chardonnay**

**Vintage Notes**

The winter and spring months of 2023 brought critically-needed rainfall to Sonoma County, which replenished the watershed and brought the region out of drought conditions. Due to the ample moisture in the ground, several developmental stages such as bud break and flowering were delayed by several weeks, which resulted in a very long growing season and later harvest. Consistent summer heat and minimal heat spikes allowed for slow and undisturbed fruit ripening, allowing us to pick at the optimal moment for flavor and age-worthiness in the bottle. The 2023 vintage is being described as one of the most iconic in recent decades.

**Tasting Notes**

The 2023 Bacigalupi Vineyard Chardonnay is generous and suave from the aromatics through to the mid-palette. Opening with aromatics of ripe white peach, papaya, and citrus blossoms, a mineral-driven edge adds interest and earthiness. Utilizing less New French Oak than in previous vintages (30% to be exact), the mouthfeel is unctuous and viscous while not overpowering the delicate fruits we love. The wine's natural acidity provides a perfect cut to the richness on the palate, making this wine enjoyable in its youth but also built to age.

**Technical Data**

* Varietals: 100% Chardonnay
* Sub-appellations: Russian River Valley
* Maturation: 30% New French Oak, 60% Neutral French Oak, 10% Stainless Steel, Aged for 15 Months
* 100% Malolactic Fermentation
* Bottled Date: December 11, 2024
* Cases Produced: 365 Cases (12 x 750 mL)
* Winemaker: Michael Tracy