Sonoma Coast
VINEYARDS



2025
CHALK RIDGE CHARDONNAY
SONOMA COAST • SONOMA COUNTY

SONOMA COAST There are many rigorous challenges of growing fruit in this dramatically cold environment on the far western reaches of Sonoma County, but they are well worth the risk. We rise to the challenges of the Sonoma Coast to produce wines with fully ripened fruit at lower brix, mature flavors, and tannins, that are balanced by a high-acid profile.

VINTAGE The 2025 Sonoma Coast growing season was defined by unique weather patterns, characterized by high winter rainfall followed by an unusually cool spring and summer. This extended the ripening process, allowing the grapes to develop deep complexity and nuance while retaining excellent natural acidity.

WINEMAKING The fruit was picked at night then transferred to the winery where it was whole-cluster pressed. The juice was cold settled at 50°F and racked off lees the following day. Nutrients were added, then 40% of the wine was barreled down to 25% new French oak for malolactic fermentation with bi-weekly stirring. After 9 months of aging the final blend was asssembled and the wine was bottled.

WINE The 2025 Chalk Ridge Chardonnay opens with a delightful bouquet of Fuji apple, ripe peaches, and juicy honeydew melon, subtly accented by notes of vanilla and warm spice. On the palate, this crisp and refreshing wine is beautifully balanced and highly approachable. Rich layers of pineapple and a creamy texture give way to a sophisticated, savory complexity that lingers on the long finish.

COMPOSITION 100% Chardonnay

VINEYARDS Chalk Ridge

CLONES 17

AGING 40% with French oak, 9 months (25% new)

MALOLACTIC STATUS 100%

pH 3.82 | **TA** 5.3 g/L | **ALCOHOL** 14.5%