

SECOND POUR

Artfully crafting wines that inspire a Second Pour!



2024 Chardonnay

*Frenchman Hills Vineyard
Royal Slope*

VINE AGE: 25+ years

FERMENTATION/AGING: Barrel fermented 11 mo neutral oak, ML, aged on lees and stirred every 5 days through completion of ML.

2024 VINTAGE: The 2024 growing season in the Frenchman Hills was warm and steady, with cool desert nights preserving natural acidity and aromatic lift. Consistent summer conditions and a dry harvest allowed for precise picking at ideal ripeness, resulting in white wines with vibrant energy, refined texture, and a clean, mineral-driven finish.

TASTING NOTES: *Aromas of ripe stone fruit lead into a rich, full-bodied palate layered with orchard fruit and subtle creaminess. The wine fills the mouth with generous texture while balanced acidity keeps the finish fresh and inviting.*

RETAIL PRICE: \$30

WINE DATA

Composition: 100% Chardonnay

pH: 5.3 g/L

Total Acidity: 3.71

Malolactic: Yes

Alcohol: 14.5%

Bottling Date: 9/11/2025

Release Date: Spring 2026

Case Production – 750ml: 56

HARVEST DATA

Harvest Dates: 9/26/2024

Farming: Handpicked fruit

Average Brix: 24.6

Winemaking: Whole cluster pressed

pH: 3.65

Total Acidity: 6.5 g/L

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