

# 2024 Virgin Chardonnay

## TASTING NOTES

The 2024 Virgin Chardonnay begins with aromas of jasmine and lemon peel. This wine is mineral-driven from its 100% aging in concrete egg, showing smooth, balanced acidity. The palate layers notes of pear and hints of lime with bright lemon, giving a clean, dry finish.

VARIETY	100% Chardonnay	ALC/VOL	13.0%
CLONE	CH95	PRODUCTION	200 Cases
BARREL AGING	100% Concrete Egg, 4 months		
HARVEST DATE	October 16 <sup>th</sup> , 2024		

## THE VINTAGE

The 2024 vintage in Carmel Valley was marked by generally favorable and moderate weather conditions throughout the growing season. The year started with typical winter rainfall, which helped to replenish the soil moisture and set a solid foundation for the vines. Spring and summer were dry, with warm temperatures that allowed for steady vine growth and consistent ripening. Heat was moderate, avoiding any extreme conditions, which helped to set a modest but ample crop. Cooperative and mild weather facilitated even ripening and an on-time harvest. Picking began with Pinot Noir for the Reserve Jarman Sparkling Brut Rosé on August 26<sup>th</sup> and concluded with the Syrah on October 10<sup>th</sup>. Overall, agreeable weather patterns contributed to a harvest with vibrant fruit, fresh acidity, and good overall balance. The wines have excellent potential and are progressing very well in the cellar.

*For more detailed information, please visit our website.*

