

2025 Virgin Chardonnay

TASTING NOTES

The 2025 Virgin Chardonnay opens with fresh lemon on the nose, layered with subtle rose petal and honeysuckle. The palate is mineral-driven from its 100% aging in concrete egg, showing bright, balanced acidity. This wine gives notes of grapefruit and nectarine, leading to a clean, vibrant finish.

VARIETY	100% Chardonnay	ALC/VOL	13.0%
CLONE	CH95	PRODUCTION	150 Cases
BARREL AGING	100% Concrete Egg, 5 months		
HARVEST DATE	September 18 th , 2025		

THE VINTAGE

The 2025 vintage stands as a year defined by extended hang time, remarkable balance, and beautifully expressive fruit. The season began with generous winter rainfall, replenishing our estate soils and laying a strong foundation for vine health. A mild spring followed, encouraging even growth and an abundant, healthy fruit set across the vineyard. As summer arrived, Carmel Valley experienced cooler-than-usual temperatures, creating an ideal environment for slow, steady ripening. This gentle pace allowed the vines to focus energy on developing concentration, natural acidity, and aromatic complexity. Harvest began with our sparkling fruit on August 22nd, while the cooler conditions extended ripening through the fall. Pinot Noir and Chardonnay were hand-harvested in mid to late October, with our estate Syrah concluding the vintage on October 30th, one of the latest harvests in our history. In the cellar, the 2025 wines are already showing extraordinary promise. The extended time on the vine resulted in deeply expressive color, vibrant natural acidity, and layered flavors that beautifully reflect our estate terroir. These wines display impressive structure and elegance, and we expect them to evolve gracefully in both barrel and bottle.

For more detailed information, please visit our website.

