



AN ONGOING DIALOGUE WITH SINGULAR VINEYARDS

2023 Los Primeros Chardonnay
SONOMA COUNTY

Los Primeros—meaning “the first”—honors the early winegrowing pioneers in California who planted vines along the coast. Today, those same areas, just inland from the Pacific Ocean, produce California’s most sought after Chardonnay grapes.

APPELLATION: 100% SONOMA COUNTY

– Sonoma County is emerging as a top spot for Chardonnays to pair with food. With a much larger Diurnal Swing than our neighbors to the East, Sonoma Chardonnays tend to be more “European” in style with racy acid and more stone fruit flavors like white peach and apricot. This wine is a blend of both declassified barrels from some of our top single-vineyard sites along with contracted sources picked by the winemaking team for specific flavor profiles.

WINEMAKING

- ~ Hand-picked at night
- ~ Gently whole cluster pressed
- ~ Fermented cool to maintain diverse aromatic characteristics.
- ~ Partial malolactic fermentation to enhance complexity.
- ~ Aged 10 months in small 60-gallon new and neutral French oak

SENSORY

~A pale, straw yellow color with aromas of golden delicious apple, Bosc pear, and flinty minerality. The palate has tremendous brightness and depth with flavors of white peach, baked quince, and brioche buns.

CHEMISTRY

~ Alcohol 13.5% | pH 3.52 | TA 0.56

PRODUCTION

~ 3036 Cases | \$25 SRP

