

2023 Chardonnay – Sea Smoke Wines

The grapes for this wine come from loamy, well-drained soils on our estate vineyard. Dijon and Wente clones are fermented in stainless steel and aged in French oak. This is an elegant chardonnay with a focused mid-palate and the refreshing cool climate acidity characteristic of Sea Smoke Vineyard.

VINTAGE

2023

ALCOHOL

13.3%

VINEYARD

Sea Smoke Estate Vineyard

APPELLATION

Santa Rita Hills

CLONE

100% Chardonnay

COOPERAGE

10 months in 24% New French Oak

Tasting Notes

An elegant Chardonnay with aromas of lemon curd, star fruit, fresh cut peach and wet stone. Complemented by satsuma mandarins and a touch of hazelnut in the focused mid-palate and the refreshing cool climate acidity of our estate vineyard.

Winemaking

Our estate-grown Chardonnay fruit was picked and hand-sorted in the vineyard before spending the night in our cold room. Chilled grapes were softly pressed and the juice was gently pumped into a stainless steel tank and cold settled. Once the heavy solids were removed, the juice was racked to a stainless steel fermenter, then inoculated for primary fermentation. Following primary fermentation, the wine was racked to barrels, inoculated for malolactic fermentation, then periodically stirred to enhance depth and mouthfeel. The 2023 Sea Smoke Chardonnay was aged for a total of 10 months prior to bottling with no fining and no filtration.

