



### THE FACTS

**Varietal Composition:**

100% Chardonnay

**Appellation:** Paso Robles

**Finished Alcohol:** 3.9%

**Residual Sugar(G/F):** 0.10 g/100ml

**Total Acid:** 0.68 g/100ml

**pH:** 3.65

**Bottling Date:** March 15, 2023

**Release Date:** April 1, 2023

**Total Production:** 784 Cases

### THE VINEYARD

2024 was a difficult growing season. Our vineyards (especially white wine varieties) were impacted by a severe early Spring frost event. On the morning of April 6, the temperatures dropped to 28 degrees F for over 4 hours. Young green growth and newly sprouted buds burned up in the freeze - in an instant, our crop load was reduced by half! We knew moving forward that the harvest would be lean and light, but were pleasantly surprised with the elevated grape quality. The light crop yielded healthy and disease-free grapes, plump berries, and juice crisp flavor. The summer got very hot; we experienced three wild heat waves in July and August. The heat accelerated the ripening of the fruit, and therefore harvest ended up happening 1 month earlier in 2024 than in 2023.

### THE WINEMAKING

All winemaking was conducted at the newly renovated SVP Winery in Shandon, California, just east of Paso Robles. The grapes were whole berry pressed and squeezed at low pressure (1.5 bars), thus releasing the sweet juice from the berries. We fermented the young juice on its own and without the presence of grape skins or seeds. The juice was settled for 2 days before being racked. We used yeast ICV-D47, a notable workhorse Chardonnay yeast that enhances the taste of candied apple, pear, and floral qualities. The wine was aged in one stainless steel tank; we added lightly toasted French Oak Staves during the 6 month wine aging. The French Oak adds an enjoyable layer of bouquets, including notes of vanilla, butterscotch, sweet toasted wood, cedar, and almond. We decided that it is best for the wine if we used screw caps, which enhance the youthful and crisp components of its natural flavors.

### THE TASTE

Our 2024 Chardonnay showcases snappy and bright acidity. Then aromas of green apple, sweet pears, peach pie, and allspice take over. The oak aging features a taste of toasted vanilla on the nose and aids the dense mouthfeel. The flavors are focused around Golden Delicious apples, quince, and even baked banana chips. I love that it is layered with mineral merits and contains a long, dry, and robust finish. Being Chardonnay, you certainly can age this wine. This wine will continue to improve and develop unique bottle bouquets in the coming years. I predict this wine will reach its peak taste by 2029.

- Paul W. Frankel (Winemaker)