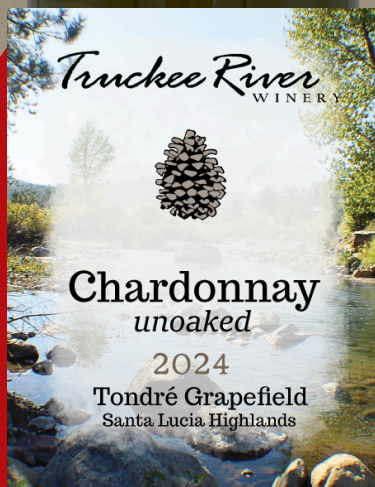




2024 CHARDONNAY

NO OAK AGED



Sustainability

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|----------------------|--|
| Winemaker | Katy Carroll Jones |
| Production Area | Truckee, CA |
| Vineyard/Appellation | Tondre Grapefield in Santa Lucia Highlands |
| Harvest Period | September 24 th , 2024 |
| Alcohol | 13.8% |
| Wine Style | medium Bodied White |
| Aging | stainless steel aged |
| Bottling Date | 12/09/2025 |
| Cases Produced | 40 |



Grapes sourced from the Tondre Grapefield in Santa Lucia Highlands.
Never barrel aged to allow the true varietal character to show through.
Crisp apple and pear with minerality and melon.

Tasting Notes: This vintage of our unoaked Tondre Chardonnay has a beautiful pale hue, and medium straw color. Aromas of apple, pear and lemon grass accompanied with scents of juicy melon. The balanced smoothness of this wine boasts flavors of ripe pear and apple that give it an elegant, beautiful balance that is seamless from start to finish. Bright, Lean and refreshing, this chardonnay produces all the fruit notes, with a quicker finish.

Pair this wine alongside salmon, eggs and curry!



SCAN ME

*10% of our proceeds from this wine go to
Truckee/Tahoe Local Charities*

