



2023 Napa Valley Chardonnay, Linda Vista Vineyard

- Moderate alcohol and mouthwatering acidity are the Linda Vista trademark, always balanced by the perfect amount of luscious creaminess.
- CCOF Certified Organic grapes. Estate grown using regenerative farming practices. Vegan.
- The pH is 3.48, TA is 7.3 g/L, and the alcohol is 12.5%. 3044 cases produced.
- Barrel fermented, native yeast, no new oak.

In 2011 we leased the old Chardonnay vineyard behind our house and started farming it ourselves. We immediately converted it to organic farming and got busy re-invigorating the beautiful old vines. The West Oak Knoll area where we live is one of the classic Chardonnay spots in Napa, going back to the 60s when the climate here was considered too cool for full-bodied reds. The cool winds and marine-origin clay soils preserve zesty acidity and freshness, while the Napa sun provides richness and ripeness. Leasing the vineyard, taking it organic, and farming it ourselves gave us the control to feel comfortable producing a challenging and iconic variety like Chardonnay, where crafting "balance" means walking a razor's edge in a genre with such iconic examples.

2023 brought a long, even growing season marked by plentiful winter and spring rains and mild weather throughout the year. Moderate temperatures led to the latest harvest of Linda Vista in over a decade. Harvest dates from Linda Vista ranged from September 6th through October 13th. The final blend is composed of nine different picks, with the range of lots allowing us to achieve complexity, completeness, and balance. The earlier harvests contribute acidity and minerality, and the later harvests contribute flesh and richness. We gently whole-cluster press all of the grapes, then ferment and age the wine sur lees in seasoned French oak barrels (no oak flavor), with only native yeast. No racking and minimal battonage (lees stirring) on only selected barrels. 1/3 of the barrels were allowed to go through malolactic fermentation. The moderate alcohol and mouthwatering acidity that is a trademark of that vineyard is very much present, balanced by a ripe, luscious creaminess.

Meyer lemon, golden delicious apples, yellow peaches, musk melon, and honey on the nose. The flavors carry through to the palate, and the vibrant acidity is balanced by beautiful fleshiness, finishing very clean with a lingering minerality. Refreshing with moderate alcohol, this wine is all about pleasure, begging to be drunk up with some oysters or a roast chicken and a big smile.

The vines were originally planted in 1989, and we're proud to take our turn caring for them as the vineyard reaches true maturity.