



# PINE RIDGE

## VINEYARDS

### 2023 NAPA VALLEY CHARDONNAY

OUR NAPA VALLEY CHARDONNAY, ORIGINATING FROM OUR BUHMAN VINEYARD IN CARNEROS, BENEFITS FROM THE REGION'S UNIQUE CLIMATIC CONDITIONS. THE COOL, FOG-LADEN MORNINGS AND GENTLE AFTERNOON BREEZES FROM THE NEARBY SAN PABLO BAY CREATE AN IDEAL ENVIRONMENT FOR GROWING CHARDONNAY.

#### VINTAGE

The 2023 growing season began with heavy winter rain, replenishing our reservoirs and lakes. Bud break was delayed due to a cooler than usual season, typically occurring once every 10 to 15 years. Despite this, we enjoyed a lengthy season with yields from average to 10% above average. With no disease pressure, increased soil water, and extended hang time, 2023 is destined to be legendary. Our vines thrived with healthy canopies, and the grapes ripened slowly, ensuring this "once-in-a-decade" vintage provided fruit that could perform at the apex of quality.

#### VITICULTURE & WINEMAKING

Our Buhman Vineyard in Carneros benefits from the region's unique climatic conditions. The cool, fog-laden mornings and gentle afternoon breezes from the nearby San Pablo Bay create an ideal environment for growing Chardonnay. This terroir contributes to a gradual, even ripening of the fruit, ensuring a perfect harmony of sugar and acidity.

The fruit for our 2023 vintage was harvested October 10th. The grapes were hand-picked at night, carefully sorted in the vineyard, then brought to the cellar, and gently pressed. To enhance its complexity and character, the wine was aged in French oak for 12 months, using 55% new French oak barrels.

#### ANALYSIS

VARIETALS	ALCOHOL	pH	TA
100% Chardonnay	14.5%	3.65	6.1 g/l



#### TASTING NOTES

The 2023 Napa Valley Chardonnay captures the essence of balance and richness, layering bright citrus with a luxurious texture. Aromas of lemon curd, crème brûlée, and caramel lead into notes of fresh pineapple and candied lemon peel. The palate is round and creamy, lifted by vibrant acidity that carries through to a long, lingering finish of vanilla bean, toasted oak, and graham cracker. This Chardonnay shines alongside buttery roast chicken. Enjoy now for its freshness or cellar for 3-7 years to unveil deeper complexity.

