

THE WINE

An ideal growing season produced a bold, expressive Chardonnay with vibrant orange and lime citrus, framed by salinity and stony minerality. Extended hang time—nearly a month longer than the 2023 vintage—amplified flavor development and texture.

THE VINEYARD

Freewater Rocks Vineyard is in the famed Rocks District of Milton-Freewater AVA on the northern side of the appellation. The soil is characterized by deep deposits of cobblestone basalt volcanic rocks with which are mineral-rich and contribute to the region's signature earthy, umami-driven profile.

VINTAGE

In 2024, the wine-growing season in the Rocks District of Milton-Freewater AVA delivered warm to hot summer conditions with extended ripening weather that helped grapes achieve excellent balance and concentrated flavors. Our vineyards experienced modest yields, smaller berries, and vibrant flavors aided by steady heat through July and into autumn.

WINEMAKER'S COMMENTS

The fruit was harvested on September 27, 2024, and then gently pressed and settled overnight. The Chardonnay was then fermented and aged for ten months in a new Austrian oak puncheon and neutral French oak barrels with weekly lees stirring. The wine completed malolactic fermentation and was cold stabilized before bottling.

TASTING NOTES

Aromas of peach, honeysuckle and tangerine. The full body and saline minerality are nicely matched with intense flavors of fresh squeezed orange and lime zest followed by juicy tart green apples.



TECHNICAL DATA

Composition	100% Chardonnay, Wente Clone (Clone 72)
Aging	10 months 42% New Austrian Oak, Remainder Neutral French Oak
pH	3.47
Titrateable Acidity	8.2 g/L
Alcohol	13.0%
Harvest Date	September 27, 2024
Bottling Date	July 28, 2025
Release Date	March 6, 2026
Bottle Production	117 Cases (1,404 Bottles)