

2024 ESTATE CHARDONNAY

Oak Knoll District of Napa Valley

In 1982, the Groth family took ownership of Hillview Vineyard, located just a short distance from our Oakville Estate. Initially, their goal was to find a high-quality Merlot to complement our Cabernet Sauvignons. Over time, as they worked the land, they discovered that the estate was also perfect for cultivating exceptional Chardonnay.

VINTAGE:

The 2024 growing season kicked off after a good winter rain in Napa Valley, giving us a solid cover crop and an early boost to build soil nutrients. Budbreak timing was average, setting up a “normal” season. A mild Spring gave way to a hot June, speeding up growth. September, usually our hottest month, stayed relatively cool, allowing for longer hang time and better flavor development.

WINEMAKING:

We whole-cluster pressed the majority of the Chardonnay fruit, yielding juice with very delicate fruit flavors and softness. About 15% of the fruit was destemmed prior to pressing, yielding juice with greater structure and richer aromatics. After pressing and cold settling, the juice was transferred to French oak barrels for fermentation and aging. After eight months of sur-lie aging, the wine was racked off the yeast lees, blended, and finished for bottling.

TASTING NOTES

Pale straw in color, the 2024 Estate Chardonnay opens with inviting aromas of red delicious apple, whole grains, honeysuckle, apricot, apple tart, and tangerine zest. The palate is vibrant and layered, revealing flavors of pineapple, preserved lemon, cara cara orange, subtle maple, and a refined saline note that carries through the finish.

ACCOLADES

93 pts, James Suckling

92 pts, Wine Spectator

THE WINE

Blending: 100% Chardonnay

