



2024 Chardonnay

Tropical notes, with bright citrus acidity, dried pineapple, apples and soft oak nuances. 100% barrel fermented with 100% malolactic fermentation makes this wine a well-balanced Chardonnay that will develop with rich lushness over the coming year. This wine straddles the line between oaky and buttery Chardonnay.

Appellation
Carneros
Sonoma County

100% Chardonnay

Barrel Aged 7 Mo.
13.55% Alc
3.74 pH
TA 5.5 g/L

Our Carneros Highway Chardonnay takes full advantage of five Carneros vineyards, each among the finest the appellation has to offer. Farmed by the Sangiacomo family, growers since 1904, these vineyards represents a Chardonnay resource unsurpassed anywhere in the region. With its long, moderately cool growing season enhanced by cool breezes and fog, Carneros produces wine that is bright, crisp and slightly higher in acid than most regions.

We at Carneros Highway dedicate ourselves as stewards of the rich tradition and quality of these growing regions along Highway 12 by producing high quality, value driven wines that can be enjoyed by all.

