

A26

CHARDONNAY

2024



Origin: Estate grown, Atlas Peak, Napa Valley

Vintage: 2024

Blend: 100% Chardonnay

Alcohol: 13.2%

Tasting Notes: The wine presents vibrant aromas of white peach, lemongrass, honey, and Meyer lemon zest. Upon tasting, it shows a bright and focused character, with a slightly salty flavor and a long, lingering finish. The complexity on the palate includes layers of elderflower, mint, and wet slate. As the wine warms in the glass, it continues to evolve, allowing for an enjoyable exploration of its floral and stone fruit notes.

Vintage Notes

2024 was a classic vintage for Napa Valley. Heavy winter rain—27 inches in the higher elevations of Napa Valley—set the vines up for success. These rains saturated the soil, filled our reservoirs and laid a foundation for healthy vine growth during the growing season. Weather conditions in May were ideal for a successful bloom and berry set, resulting in small to moderate-sized clusters. A brief period of warm weather in early July accelerated the onset of veraison. The natural canopy protected the clusters with the proper amount of shade, protecting clusters from the intense summer sun.

Vineyard

The A26 Chardonnay is created from the finest Chardonnay grapes grown on our estate. For the 2024 bottling, less than 5% of the grapes grown on the 134 acres of estate Chardonnay were chosen in making the final blend. The blocks selected for the A26 are specifically chosen for their extraordinary fruit intensity and outstanding flavor characteristics, attributed to well-thought-out clonal selection and from grapes grown in the high elevation of the Atlas Peak District of Napa Valley.

The Chardonnay vineyards are planted at an average elevation of 1,475 feet in the Bale and Perkins Gravelly Loam soil series, which originate from alluvial deposits derived from volcanic rock. The Chardonnay clones chosen for the final blend were Heritage Wiemer (55%), Dijon 96 (12%), Young 17 (19%), Wente (4%), Hyde (3%), and 108 (7%). These clones are known for their small clusters, which contribute exceptional aromas and flavors while maintaining the natural acidity that adds freshness to the wine.

Vinification

The Chardonnay harvest began on August 22 and finished on September 3. Timely harvest decisions preserved the freshness and vibrant acidity that define the A26 Chardonnay style. Grapes were harvested in the cool, early morning hours to preserve the purity of the fruit and immediately taken to the winery.

After whole-cluster crushing, the berries were placed in the press for a gentle extraction of the free-run juice. This juice was chilled in a stainless-steel tank and allowed to settle before fermentation began.

The wine was barrel-fermented and aged for six months in 64% new and 36% once-used Remond and Le Grand French oak barrels. This aging process contributed to volume and texture without overshadowing the beautiful fruit aromas. Half of the lots underwent malolactic fermentation to enhance richness and extend the length of the finished wine, while the other half avoided malolactic fermentation to preserve freshness, resulting in a mouthwatering finish that features notes of stone fruit, minerality, and spice.



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