



Our family creates wines of distinction for everyone.

2024 Chardonnay - 750ml



Appellation: Alexander Valley **Blend:** Chardonnay 99% Viognier 1% **Harvest Date:** 9/4 - 9/27/24

First Vintage: 1975

Aging: 30% barrel fermented in French Oak, aged on the lees for 6-8 months

Alcohol: 14% **Cases:** 21,422
pH: 3.63 **UPC:** 0-85798 01872-7
TA: 5.6 g/L **SRP:** \$23
RS: 1.28 g/L **Closure:** Stelvin

Our location in the southern end of the Alexander Valley is defined by the Russian River. Morning fog, warm days, and daily diurnal temperature swings of 40 to 50 degrees provide the ideal growing conditions for our Chardonnay.

2024 may well be one of the best vintages in the past fifty years. Abundant winter rainfall, a cool spring, and warm temperatures during the peak growing season combined with late summer mild temperatures and cool nights enabled the grapes to achieve a beautiful balance of high acidity and layered flavors at harvest in early September.

We harvest 70% of our Chardonnay at night when the grapes are cool to retain the natural acidity, then cold ferment those lots in stainless steel, without malolactic fermentation or barrel aging, to highlight the citrus and green apple flavors. We whole-cluster press 30% of the best fruit and barrel ferment that portion in French oak barrels. The barrel fermented lots undergo secondary malolactic fermentation and age on the lees for six to eight months to develop roundness and body.

The 2024 is a full-bodied Chardonnay that showcases our vineyard site and winemaking style. Aromas of apple, pear, vanilla along with floral notes and hint of oak from the minimal barrel aging fill the glass. Bright flavors of pear, apple, nectarine, juicy peach, and tropical fruits along with slight citrus notes are balanced by the rich mouthfeel and slight minerality on the finish.

Profile:

Bright, balanced & rich- everything you want in a California Chardonnay!

Pairing Suggestions:

Perfect with shellfish, poultry, anything with a cream or citrus sauce.

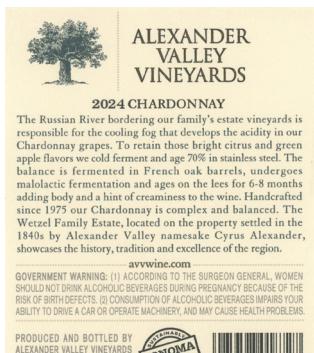
Prior Accolades:

2023: 96 points - Beverage Dynamics

2023: 92 points - Tasting Panel

2022: 92 points - Decanter World Wine Awards

2021: 94 points - Tasting Panel



ALEXANDER VALLEY VINEYARDS
2024 CHARDONNAY
The Russian River bordering our family's estate vineyards is responsible for the cooling fog that develops the acidity in our Chardonnay grapes. To retain those bright citrus and green apple flavors we cold ferment and age 70% in stainless steel. The balance is fermented in French oak barrels, undergoes malolactic fermentation and aged on the lees for 6-8 months additional, and a hint of creaminess to the wine. Handcrafted since 1975 our Chardonnay is complex and balanced. The Wetzel Family Estate, located on the property settled in the 1840s by Alexander Valley namesake Cyrus Alexander, showcases the history, tradition and excellence of the region.

www.avwine.com
GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



750ml. CONTAINS SULFITES. CA CRV

ALEXANDER VALLEY VINEYARDS

8644 Highway 128 | Healdsburg, CA 95448 | 707.433.7209 | avwine.com

