2024
CHARDONNAY
SONOMA COAST


**Michel-Schlumberger**
**2024 Sonoma Coast Chardonnay**

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CHARDONNAY

## 2024 Sonoma Coast Chardonnay

**Varietal Composition:**
100% Chardonnay

**The Vineyard:**
These grapes are grown in the Sonoma Coast appellation. The flavors of these grapes are richly concentrated by the long and very cool growing season.

**Fermentation:**
The grapes were picked in the cool mornings and immediately pressed. After settling, the clear juice was racked into French oak barrels and fermented at a cool temperature to retain fresh fruit flavors while gaining roundness during barrel fermentation. 100% malo-lactic fermentation adds further richness to the palate.

**Cooperage/Aging:**
The wine was aged for 12 months in French oak barrels (25% new).

**Sensory Notes:**
Color: Pale Straw
Aromas: Lemon zest, green apple, with mineral and vanilla notes
Palate: Bright acidity, notes of apple, citrus and pineapple, creamy palate, long fruit finish

**Bottling Date:** August 4th, 2025

**Cases Produced:** 349

**Final Technical Information:**
pH: 3.70 TA: 0.54 g/100ml Alc: 14.2%