



TECHNICAL NOTES

APPELLATION: California
ALCOHOL: 13.5%
PH: 3.62
TA: 5.6 g/L



DE LOACH
VINEYARDS

Chardonnay

Certified Sustainable
California 2024

Celebrating 50 years of heritage, DeLoach Vineyards proudly crafts wines that capture the essence of California. Our Certified Sustainable California wines reflect our belief that responsible farming creates better wines, and a better future.

THE VINTAGE

In 2024, vineyards experienced a growing season defined by plentiful winter and spring rains that replenished soil moisture, followed by a hot, dry summer with sustained, above-average temperatures. These conditions accelerated ripening and increased vine stress, resulting in smaller berries and lighter yields. While yields were down, the concentrated fruit delivered intense color, rich flavors, and firm tannin structure, with careful canopy management, irrigation, and well-timed harvests proving essential for maintaining balance and preserving natural acidity.

IN THE VINEYARD

The grapes for this Chardonnay are sourced from a single grower partner we have worked with since 2009, ensuring consistency in our winemaking. The vineyards are California Sustainable Winegrowing Alliance (CSWA) certified sustainable. Most of the fruit comes from vineyards in the Delta region, where the cooling influence of the Sacramento River helps preserve the variety's natural acidity which is ideal conditions for growing Chardonnay.

WINEMAKER'S NOTES

Fermented primarily in stainless steel with a touch of oak to soften the palate and add texture, this Chardonnay opens with bright citrus aromas of grapefruit, lemon, and a hint of orange peel. Fresh and expressive, it offers vibrant green apple and pear flavors that glide into a crisp, mineral-tinged finish.