



TECHNICAL NOTES

APPELLATION: California

ALCOHOL: 14.5%

PH: 3.62

TA: 5.8 g/L



DE LOACH
VINEYARDS

Chardonnay

Certified Sustainable
California 2025

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

The 2025 growing season in California's Clarksburg Delta and Mendocino region unfolded with a cool spring and consistently mild summer, allowing for a long, even ripening period shaped by the region's maritime influences. Ample winter rainfall replenished soils, while the absence of extreme heat events preserved freshness and natural acidity. Steady conditions through harvest encouraged balanced fruit development, with white varieties like Chardonnay showing vibrant aromatics, refined structure, and a precise, energetic profile reflective of the Delta's distinctive climate.

IN THE VINEYARD

The grapes for this Chardonnay are sourced from trusted grower partners we have worked with since 2009, providing consistency in both quality and style vintage after vintage. All vineyards are certified sustainable by the California Sustainable Winegrowing Alliance (CSWA). The majority of the fruit comes from California's Delta region, where the cooling influence of the Sacramento River preserves the grapes' natural acidity and creates ideal conditions for producing bright, vibrant Chardonnay. A portion of the blend is sourced from Mendocino County, adding layers of minerality, tropical fruit character, and overall complexity.

WINEMAKER'S NOTES

Fermented primarily in stainless steel with a restrained touch of oak, this Chardonnay showcases the freshness of California's Delta and Mendocino vineyards. Aromas of lemon zest, ripe pear, and white flowers lead into flavors of crisp apple, juicy nectarine, and subtle citrus, supported by vibrant acidity and a long, polished finish with a touch of minerality.