



## Research in Agriculutre and Enology Naturally



## THE 2024 VINTAGE

A Vintage of Excellence and Legacy

As winegrowers, the 2024 vintage on the far Sonoma Coast will be remembered as a year when winter rains, coastal breezes, and a long, patient ripening came together in perfect harmony.

The season began with the extraordinary gift of rain. At 140% of our annual average, it was the second consecutive winter of abundance, replenishing our soils, rivers, and forests, while restoring balance and health to our sites. This pulse of energy carried beautifully through this remarkable growing season.

The resulting wines are world-class, carrying a remarkable depth and concentration from the season's perfect rhythm, yet remain defined by the lift, energy, and perfume we treasure along the Coast. A vintage of brilliance, purity, and remarkable balance, 2024 has made its mark in our history and, enjoyable now, this vintage is one we can't wait to tuck away in the cellar and watch evolve for many more decades to come.

## 2024 CHARLES RANCH VINEYARD, FORT ROSS-SEAVIEW

| Varietal                               | CHARDONNAY                                |
|--|---|
| Vine Age                               | PLANTED IN 1981                           |
| Rootstock                              | PRE-PHYLLOXERA AXR ST. GEORGE             |
| Soils                                  | JOSEPHINE & GOLDRIDGE                     |
| Clone                                  | WENTE                                     |
| Fermentation                           | WHOLE CLUSTER & NATIVE                    |
| Alc %                                  | 12.5%                                     |
| Winemaker<br>Proprietors / Winegrowers | MELANIE MCINTYRE<br>CARLO & DANTE MONDAVI |

This hillside site in rugged Fort Ross-Seaview sits at 1,200 feet in elevation, only a couple of miles inland from the Pacific Ocean and just up the road from Sea Field. Planted over 40 years ago, these vines represent some of the oldest Chardonnay plantings on the coast.

Aromas of white flowers, lemon pith, and just-ripe white summer peach rise from the glass, carried by the imprint of wet grey rock, fragrant honeysuckle, and a subtle touch of lightly baked brioche. The palate unfolds with notes of barely ripe nectarine, citrus blossom, and minerality, capturing both the raw power and elegance of this windswept site. With a round and textural palate, the wine's depth, length, and precision ends with racy, crystalline finish.