

Introducing The 2023 X NOVO Chardonnay



We hand-harvested and field sorted our Chardonnay between the 15th and 22nd of September. Fruit was gently crushed into the press to capture its most flavorful compounds. We adjusted our pressing based on the maturity and individual attributes of the grapes. Native fermentation was initiated in tank using our pied de cuve. Once we observed fermentation activity, the must was barreled down into French oak to begin its long élevage. The wine remained on full lees for 16 months, developing texture and depth before blending and bottling.

– Craig Williams *Owner / Winemaker*

TASTING NOTES

Our 2023 X Omni Vineyard Chardonnay is a study in precision, texture, and balance. Aromatically, it's defined by concentrated fruit and white flowers, with layers of lemon verbena, flint, green apple, and Tahitian vanilla. On the palate, a subtle line of salinity complements the ripe fruit and refined tannin-like tension, giving the wine energy, complexity, and great depth. This is a Chardonnay for white Burgundy devotees and texture seekers—beautiful now but especially compelling for those patient enough to follow it forward.

3,396 bottles produced