



OUR PROCESS

Our Home Ranch Vineyard, located in the heart of the Suisun Valley AVA, showcases our exceptional terroir and serves as the source for our Wooden Valley Chardonnay. What distinguishes this wine is our unique approach to winemaking. The grapes are harvested at the optimal ripeness to capture their vibrant fruit character. After harvesting, they are immediately destemmed and pressed to preserve freshness. The juice then undergoes cold fermentation in stainless steel, while 50% is then aged in French oak. This process adds subtle complexity without overwhelming the wine's natural brightness.

Notably, we forgo the common practice of malolactic fermentation, allowing the wine to maintain a crisp, refreshing acidity while still offering a round, balanced mouthfeel. The result is a Chardonnay that is bold yet refined, with layers of flavor that evolve on the palate. A true favorite among Chardonnay lovers, it strikes the perfect balance of brightness and complexity.

TASTING NOTES

On the nose, this wine opens with aromas of ripe tropical fruit alongside fresh pear and delicate hints of citrus. Subtle notes of honey and oak spice from the French oak add depth, while a surprising touch of green olive brings a savory nuance to the aromatic profile. The palate is vibrant and crisp, with the bright acidity illuminating the wine's complex fruit character and smooth, round finish.

Each vintage is a unique expression of the ever-changing growing season, ensuring that every year brings something new to look forward to. This is a Chardonnay that constantly surprises, never quite the same but always exceptional.

BRAND

Wooden Valley

VARIETAL BLEND

91% Chardonnay
9% Reisling

TECHNICAL DATA

Alcohol: 13.8%
pH: 3.47 **TA:** .59gms/100mL
RS: .97g/100mL
Cooperage: 50% French Oak/50% No Oak
Bottling Date: 3/07/2024
Cases Produced: 328
Release Date: 5/14/2022

VINEYARD SOURCE

Home Ranch Vineyard