

# ZEPHARA

made with organic grapes

2024 Chardonnay

## HARVEST

The 2024 Chardonnay harvest was marked by an earlier start and compressed timeframe due to warm spring and summer temperatures. Grapes exhibited good sugar and acidity balance, leading to fruit-forward wines; the excellent quality of the fruit and ideal ripening conditions promise a vintage of vibrant, expressive Chardonnay.

## THE RECIPE

We harvest and destem in the vineyards during cool night hours to preserve the grapes' crispness and aromatics. After pressing, wine was separated into two lots. Both wines had a slow cool fermentation; we used different strains of yeast to produce one citrus/green apple-oriented Chardonnay and the other focusing more toward tropical fruit, then racked into oak to finish primary and secondary fermentation. Aged for 5 months in French (85%) & American (15%) oak.

## TASTES LIKE

Crisp green apple and lemon curd alongside subtle notes of toasted brioche. A delicate touch of American oak imparts a creamy texture and hints of vanilla, complementing the wine's bright acidity and elegant minerality.

## FLAVORS THAT FLOW

Fresh Salads, Chicken Quesadilla, Jambalaya

## TECHNICAL SPECS

Varietal Blend: 100% Chardonnay

Alc. By Vol. 13.0%, TA 4.9%, pH 3.51



*honor the wind*