



# CHARDONNAY PURE 2023



<b>Type of wine:</b>	White wine made with organic grapes
<b>Grapes:</b>	Chardonnay – picked by hand
<b>Vintage:</b>	2023
<b>Clone:</b>	4
<b>Brix at Harvest:</b>	22.5
<b>Alcohol content:</b>	13.5% vol
<b>Fermentation:</b>	Traditional fermentation 100% stainless steel Full Malolactic Fermentation
<b>Origin/location:</b>	100% estate grown in Sanel Valley Vineyards/Hopland, the southernmost town in Mendocino County
<b>Soil:</b>	Mostly gravely, bench land loamy soils
<b>Altitude:</b>	500-600 feet above sea level
<b>Age of vines:</b>	10 years old
<b>Case production:</b>	1296
<b>Date Bottled:</b>	08.26.24

**Tasting notes:** The wine displays a deep straw-yellow color with subtle golden reflections. The nose shows medium to high aromatic complexity, offering notes of white flowers and fresh citrus from the lemon and grapefruit family, complemented by hints of licorice and a delicate herbaceous character reminiscent of pine needles. These aromas carry through to the palate, where they are joined by a bright citrus expression.

On the palate, the wine presents **medium-high acidity**, providing a fresh and lively entry. This vibrancy evolves into a **textured mid-palate**, where lees stirring contributes to noticeable **weight and roundness**, resulting in a balanced and smooth mouthfeel. The finish is clean, well-integrated, and driven by freshness and texture.