

GENEROUS & BALANCED

2024 CANNONBALL CALIFORNIA CHARDONNAY

Origin: The fog that drapes California's coastline is our guide to vineyard sources. While Chardonnay is grown around the world, it thrives along the California Coast, where cool sea breezes from ocean upwellings create a balance of fruit, acidity, and structure. Diverse soils of sand, silt, clay, rock, and loam contribute distinct layers that, when blended, reveal the full spectrum of Chardonnay expression. This wine is sourced from coastal vineyards in the Russian River Valley, Sonoma, Santa Barbara, Monterey, and Mendocino, where the Pacific Ocean's marine influence and fog allow for slow, steady ripening.

Winemaking: Harvested in the cool early morning before sunrise, the fruit was quickly transported to the winery and gently pressed to preserve fresh character. The juice was settled, racked, and inoculated with select yeast strains chosen to highlight the nuances of each vineyard site. 60% of the lots were barrel fermented in small French oak barrels to build texture, and the balance remained in stainless steel to emphasize pure fruit expression. The wines rested sur lie for nine months, adding a touch of creaminess, then were blended and allowed to harmonize for two months before bottling.

Aromas: White-gold with a warm yellow glint, the wine opens with crushed stone fruit, ripe pear, and sweet lemon.

Taste and Flavors: The palate is focused, carrying a streak of pebble-like minerality balanced by oak notes of flaky pastry crust and toasted almond. A vein of zesty quince lifts the crisp finish.

Technically:

AVA: California • Alc: 13.5% • TA:6.7 g/l • pH: 3.32 • RS: 0.21%

