



2024 CHARDONNAY

Lo and Behold North Coast Chardonnay captures the vibrant personality of California's northernmost winegrowing districts, offering a balance of freshness, texture, and fruit purity. Crafted with a minimalist, hands-off approach, the wine highlights the character of its vineyard sources rather than the influence of heavy oak or aggressive winemaking. The result is a Chardonnay that is both expressive and approachable, ideal for those who prefer clarity and energy over richness alone.

A significant portion of the fruit is sourced from Dry Creek Valley, where warm days, cool nights, and well-drained soils yield grapes with bright acidity and crisp orchard-fruit notes. This region's natural tension between ripeness and freshness shows through in lively flavors of green apple, pear, and citrus zest. The Dry Creek influence adds lift and precision to the blend, grounding it in the valley's signature vibrancy.

Complementing this is Chardonnay from Alexander Valley, known for slightly warmer conditions and deeper alluvial soils that promote fuller textures and riper stone-fruit tones. Here, the grapes contribute layers of peach, melon, and a gentle creaminess that broaden the wine's mid-palate without tipping it into heaviness. Together, the Dry Creek and Alexander Valley components create a harmonious North Coast expression—crisp yet round, elegant yet generous, and unmistakably Californian.

Variety
Chardonnay

Alcohol
14.3%

pH
3.46

TA
3.46 G/L

Retail Price
\$18

contact

JOE OTOS
OTOSWINE@GMAIL.COM
707-687-9238