

THE VICE

RUSSIAN RIVER VALLEY,
SINGLE VINEYARD CHARDONNAY, 2024

BATCH #174 PICKLEBALL

2024 VINTAGE

The 2024 vintage proved once again to be exceptional, with wines that already express both boldness and elegance. Generous winter rains replenished the soil, fostering vigorous vine growth and healthy canopy development. Throughout the growing season, sustained warm stretches allowed the vines to flourish, culminating in a harvest marked by deep color and concentrated, complex flavors.

VINEYARD

Sustainably dry farmed hillside vineyard at 300 feet of elevation above sea level, in the Laguna Ridge neighborhood of Russian River Valley.

Goldridge soil, with a micro-climate primarily influenced by the Pacific Ocean. Quite a bit of daily fog with significant diurnal shift of 40F degrees during the growing season. The grower lives on property and spends most of his days caring for this vineyard.

TASTING NOTES

The aromatic profile bursts from the glass, revealing layers of baked apple pie, amaretto and cinnamon. As the wine unfolds on the palate, yellow apple mingle with lemon curd, buttery brioche, vanilla and a touch of clove.

Pairs perfectly with butter poached lobster, roast chicken, aged Gruyere and triple cream to name a few.

- 100 % Unfiltered Chardonnay
- 9 months in Hungarian Oak barrels (30% new, 70% neutral)
- Low SO₂, under 30ppm at time of bottling
- Alcohol: 13.5%
- SCREWCAP bottle

