

PATINÉ

Winemaker: Mike Smith | **Production:** 143 Cases

Old Wente Clone | 100% Stainless Steel

Vintage: 2024

Vineyard

Sangiacommo Green Acres

AVA

Sonoma Coast

Wine Profile

The 2024 vintage provided ideal conditions for this Chardonnay from the Sangiacomo Green Acres Vineyard, a cooler pocket of western Sonoma County. The growing season began a few weeks ahead of 2023 and unfolded seamlessly through harvest on September 7th, 2024. Due to the extended hang time, it made for great structure and intensity in the fruit.

Palate Impressions

Aromatically expressive, the wine bursts from the glass with notes of lemon curd, ripe nectarine, and exotic floral tones. On the palate, soft yet lightly bracing acidity frames flavors of an exotic Asian pear, almond, and oyster shell, delivering both precision and energy. Fermentation in 100% stainless steel preserves the freshness and purity of the fruit, resulting in a medium-bodied Chardonnay with layered texture, vibrant acidity, and a long, mineral-driven finish that stays clean and mouthwatering with outstanding length. On Sur Lie for 14 months, this process adds a subtle, but noticeable creaminess that helps make this wine extremely well rounded. Another stunning expression of this exceptional site and the precision farming that defines it.

