



2024 CHARDONNAY NAPA VALLEY

COMPOSITION	100% Chardonnay
VINEYARDS	47% Stagecoach, 28% Waters Ranch, 20% Antica Estate, 5% Hyde
HARVESTED	August 26 - September 12, 2024
BARREL REGIMEN	11 months in 91% new François Frères barrels
BOTTLED	August 2025
ALCOHOL	14.4%
WINEMAKER	Katie Vogt
RELEASE DATE	March 2026

WINEMAKER IMPRESSIONS

The 2024 Pahlmeyer Chardonnay is quintessential Pahlmeyer: ultra-rich and concentrated, yet beautifully balanced with lively freshness. Intense aromas of orange blossom, orange zest, and neroli open into notes of tangerine and Meyer lemon, as a hint of crushed almond and baking spice adds complexity. On the palate, this Chardonnay delivers striking intensity and weight, broadening across the mid-palate with layers of citrus, ripe apricot, and a touch of green apple. Toasted brioche and vanilla bean emerge as the wine opens, while vibrant, mouthwatering acidity carries through to a long, lingering finish. This is mountain Chardonnay at its most expressive – opulent yet focused, built to evolve gracefully over the next decade. – Katie Vogt, Winemaker

WINEMAKING

We picked our Chardonnay from high-elevation vineyards across Napa Valley during the cool of the night. Each whole cluster was meticulously hand sorted at the winery before pressing, and the press cuts from each lot were segregated and aged separately. The juice naturally settled in stainless steel tanks until ready to rack to barrel. Our top lots were racked to new French oak barrels where they completed primary fermentation via native yeasts. After primary fermentation, the lots remained on lees and were stirred regularly during malolactic fermentation to create a rich, luscious texture. Selected lots were racked off heavy lees, blended in tank, then returned to barrel for final aging. The wine continued to age on lees in 91% new and 9% one-year-used heavy-toast François Frères oak barrels for 11 months and was bottled unfinned and unfiltered.

VINTAGE NOTES

The 2024 growing season was about as textbook as Napa Valley can get: steady, balanced, and defined by plentiful sunshine. Late-winter rains replenished soils and set the stage for healthy canopy development, while a warm but never excessive summer allowed for even ripening across our mountain sites. We harvested Chardonnay over a tight, consistent window, a reflection of the vintage's uniformity. Stagecoach, in particular, performed beautifully, its older vines and low yields producing fruit of exceptional concentration and aromatic intensity. A small addition of Hyde Vineyard Carneros fruit brings fresh acidity, focused fruit, and mineral precision – lending even greater poise to the final blend. The result is a wine of remarkable purity, intensity, and vibrance that speaks to the quality of the growing season and the advantages of farming at elevation.