



# BY MONSON RANCH

*Five Generations, One Legacy*

## 2024 Chardonnay

### WINEMAKING

The grapes for this wine were sourced from some of the premier north-facing blocks of the estate. Harvested with ripe, intense flavors supported by fantastic acidity, these wines were fermented in barrels and stainless steel tanks. All were stirred and aged on lees for several months to add texture and suppleness to the natural minerality and tension. Meticulous blending yielded a wine possessing a graceful balance of spice and toast from the barrels, while respecting and highlighting the fruit.

### TASTING NOTE

Our 2024 Chardonnay offers an expressive aromatic profile, layering pineapple, lemongrass, and nectarine with tangerine and subtle notes of slate and warm pastry. The palate is characterized by a steady energy, featuring citrus and stone fruit flavors supported by a clear mineral undercurrent. Defined by its structure and focus, the wine shows a balanced tension that carries through to the finish. With its blend of fruit clarity and understated complexity, this Chardonnay offers a clean, lingering depth and enjoyment.

### WINE SPECIFICATIONS

Appellation	Goose Gap AVA, 100% Estate Grown		
Varietal	100% Chardonnay		
Analysis:	3.56 pH	6.3 g/L TA	
	3.8 g/L RS	13.0% Alcohol	
Oak	Aged for 14 months in neutral French oak barrels and stainless steel		

#### Item Specifications

Size (mL)	750
Pack	12
UPC	810133130679

**SUSTAINABLE WA**  
CERTIFIED

