



2023 PAHLMAYER CHARDONNAY NAPA VALLEY

HARVESTED	September 12 – October 7, 2023
VINEYARDS	48% Antica, 18% Stagecoach, 9% Waters Ranch, 20% Toyon, and 5% Hyde
BARREL AGE	12 months in 90% new French oak barrels: 52% François Frères, 30% Remond, 8% Cauthier, 7% Chassin, and 3% LeGrand
FINISHING	Unfined and Unfiltered
BOTTLED	August 2024
COMPOSITION	100% Chardonnay
ALCOHOL	14.4%
WINEMAKER	Katie Vogt
RELEASE DATE	March 2025

WINEMAKING

We picked our Chardonnay from high-elevation vineyards in Napa Valley and select blocks in Carneros during the cool of the night. Each whole cluster was meticulously hand sorted at the winery before pressing, and the two press cuts 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 up to three times per week and then stirred every other week 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 100% new François Frères oak barrels for 12 months and was bottled unfined and unfiltered.

WINEMAKER IMPRESSIONS

The 2023 Pahlmeyer Chardonnay is a bright, fresh expression of our mountain fruit, offering remarkable precision and depth. Aromatically, it is highly expressive, with notes of honeysuckle, orange blossom, and preserved lemon, deepening into a core of tangerine and apricot. A touch of toasted almond and a subtle flinty note add further complexity. On the palate, this Chardonnay balances intensity with elegance – finely detailed and in perfect focus. Its acidity is vibrant and mouthwatering, lifting the layers of citrus and stone fruit while lending a seamless, silky texture. A long, polished finish echoes with hints of warm honey and citrus zest. – Katie Vogt

VINTAGE NOTES

The 2023 Napa Valley vintage is being hailed as a “vintage of a lifetime,” thanks to its exceptional balance, purity, and concentration. The season began with abundant rainfall, creating optimal conditions for vine growth and berry development. A cool spring delayed the onset of the growing season but allowed for an extended period of maturation. Mild, consistent weather straight through a later-than-usual harvest provided ideal conditions for phenolic development, allowing the fruit to achieve exceptional aromatic complexity while retaining excellent acidity.