



## 2024 CRU CHARDONNAY



**Harvest Dates:** September 6–16, 2024

**Barrel Age:** 11 months

**Cooperage:** 30% new French: Saury Immersion, Ermitage Steam Bent, Orion Neptune, Quintessance Opaline

**Blend:** 100% Chardonnay

**Bottling Date:** August 26, 2025

**Alcohol:** 14.1%

**Release Date:** June 2026

**pH/TA:** 3.3 / 0.72

**Cases Produced:** 112

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**THE VINEYARD** “Wine is made in the vineyard” serves as the philosophy for Keith Emerson, Director of Winemaking at Vineyard 29, and is the guiding principle behind our CRU wines. From site selection to crop yield to harvest planning, each farming decision is made with the final blend in mind. Keith’s deliberate and detail-oriented winemaking results in elegantly composed wines that depict the best of Napa Valley.

**THE VINTAGE** During the period from December 2023 to February 2024, Napa Valley experienced 34 inches of rainfall, typical of an El Niño year. This helped replenish water resources and set a favorable stage for the 2024 growing season ahead. Following a series of late winter storms, bud-break was delayed by one week compared with the five-year average. The soil profiles reached full water-holding capacity, providing a vital resource for the grapevines as they emerged from dormancy. March temperatures were unseasonably cool but a warm spell during the second week of April ushered in a period of rapid early-season vine growth. Bloom began in mid-May under ideal conditions and ample sunshine, encouraging robust fruit set. June and July were hotter than average but thankfully, the abundance of winter rainfall and ideal spring weather allowed the grapevines to develop full and healthy vegetative canopies. Veraison occurred at the end of July, aligning with 2023 and matching historical averages. An interesting characteristic of the 2024 vintage was the mild August that followed. This reprieve from the unprecedented heat allowed for flavor and tannin development to progress without interruption. Harvest was on time (a few weeks earlier than 2023) and progressed well through September. An eight day stretch of late season heat in early October brought the remaining fruit in and harvest ended in mid-October.

**THE WINE** The 2024 Vineyard 29 CRU Sonoma Coast Chardonnay is a vibrant and elegant expression of the vintage, opening with flinty minerality, delicate matchstick notes, and aromas of Meyer lemon, lemon curd, and orange blossom. Layers of ripe Asian pear, brioche, vanilla, and subtle allspice add depth and complexity. A refined, creamy texture is balanced by bright acidity and a lingering finish of Mandarin rind and citrus zest.