



2023 CHARDONNAY
RICHARD DINNER VINEYARD
Sonoma Mountain AVA

- Release Date:*** April 2025
- Production:*** 7 Barrels
- Varietal:*** 100% Chardonnay
- Vineyards:*** Richard Dinner Vineyard
Sonoma Mountain AVA, Sonoma County
- Winemaking:*** Justin and Seana Stephens, Proprietors
Kirk Venge, Winemaker
Andrew Bohi, Director of Operations
David Robbins, Director of Sales
John DeGregory, Director of Hospitality
- Cooperage:*** Aged for 16 months in 100% French oak, 40% new.
- Vintage Notes:*** The vintage of a lifetime. In 2023, Napa Valley experienced one of the longest growing seasons in a decade or more. With consistent, mild weather throughout the season, above-average crop yields from the abundant winter rains, and extended hang time, 2023 is an exceptional, high-quality and memorable vintage.
- Vineyard Notes:*** The Richard Dinner vineyard, named after the late owner, a well-known San Francisco businessman and philanthropist, is a total of 27 acres planted primarily to Chardonnay of which our block is specifically the Old Wente Clone. It is situated above the town of Glen Ellen in a mixture of clay loam and gravelly volcanic soils, on the northern edge of Sonoma Mountain. The vineyard site rises above the valley to about 800 ft in elevation with exposure to the north, benefiting from ample afternoon shade and cooling breezes coming from the San Pablo Bay.
- Tasting Notes:*** Vividly green and gold in the glass with an ethereal bouquet of cotton candy, lime zest, Asian pear and clove. The rich and vibrant palate showcases fruit tones of cantaloupe and rambutan, finishing with hints of wet stone and hazelnut. The lively acidity yields a freshness that balances the richness of the wine, enticing repeated visits to the bottle.
- Aging Advice:*** Enjoy readily in its youth, slightly chilled or at cellar temperature for full expression. 2023 will be an excellent aging vintage for both red and white wines, so for those who enjoy mature white wines, age confidently for 3-5 years.