



# 2024 CHARDONNAY

## Vintage Notes

This Chardonnay opens with aromas of guava and lime zest, layered with a subtle touch of pineapple. On the palate, the wine is clean and well balanced, with bright acidity and a round, centered mid-palate that adds texture and depth. The finish is fresh and mouthwatering, inviting another sip. Made from 100% Chardonnay grown on the Sonoma Coast, this wine reflects both its coastal origin and The Terraces' winemaking approach.

## Vineyard

Perched along the rugged Sonoma Coast, this vineyard benefits from a cool, maritime climate shaped by persistent coastal fog, breezes, and a long, growing season. These conditions slow ripening and preserve natural acidity, allowing Chardonnay to develop layered aromatics and precision.

## Winemaking

Hand picked and sorted prior to being removed from the stems and slightly crushed. Very gently pressed, the juice was left to settle. A combination of wild and domestic yeasts were used to maximize complexity and varietal characteristics. Fermented at cold temperatures in stainless tanks, with 10% barrel fermented in new French oak, until almost dry, the wine was moved sur lie to mostly neutral French oak barrels. Stirred every two weeks until bottling, the wine developed richness that is balanced by the prevention of malolactic fermentation.

## The Terraces

Nestled in the foothills of the Napa Valley, on a historic Rutherford wine estate, you'll find The Terraces—a family winery, orchard, and acetaia. For over 140 years, the property has been dedicated to cultivating high-quality wine grapes. The Terraces label, now more than 35 years old, proudly carries on the winemaking tradition established on the estate back in 1881.

With a legacy rooted in dedication, we strive to create epic wines that capture a sense of place and time. We use our experience and our craft to make each wine singular and something that we are proud of, while speaking to the vintage, to the grape, and to us.



- Blend: 100% Chardonnay
- Harvest Date: September 23, 2024
- Brix at Harvest: 23.1
- TA: 5.95g/L
- pH: 3.45
- Alcohol: 13.4%
- Cases Produced: 294