

Sea Sun 2020 Chardonnay California

Tasting Notes

A sun-kissed, light straw color, this vintage opens with warm scents of toasted wood and brown spice, infused with the lushness of dried apricot. The palate is round, slightly grippy and fresh, defined by bright fruit flavors of white peach. Vibrant acidity hits the whole palate, an enlivening presence that balances this wine's richness. On the finish: a texture that coats the mouth, as dried fruit accented by clove and nutmeg re-emerge and linger.

Charlie Wagner Owner and winemaker

The “sea” is the Pacific Ocean, with its cooling breezes that can turn into howling gusts of wind. The “sun” is a balancing presence, its warmth shining down day after day. These two forces shape “Sea Sun,” a California Chardonnay whose character speaks to the premier coastal regions where it is sourced – Solano, Santa Barbara and Monterey Counties.

We have been producing Chardonnay from both Santa Barbara and Monterey vineyards for some time and recently expanded into Solano County – home to the hidden gem of Suisun Valley. This small but exceptional wine region is only 30 minutes southeast of Napa and shares a similar maritime climate, shaped by proximity to the San Francisco Bay.

All three of the regions where we source Sea Sun offer ideal conditions for farming Chardonnay. Spanning several hundred miles, they bear differences in temperature and even the strength of the wind that leave their mark on the grapes. As a result, each region lends a distinct character to the vintage, with even a small amount of fruit providing an “accent” to the wine.



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Together, our varied vineyard sources bring out our favorite characteristics of this varietal. Fruit from Solano County helps give this wine its richness, while Santa Barbara lends a round mouth feel and Monterey enhances its vibrant acidity. Sea Sun Chardonnay (like our more recent creation, Sea Sun Pinot Noir) reflects our continued excitement over exploring the great diversity of farmland in California.

This wine is lightly oaked in a mix of older and newer French oak barrels, with a small percentage going through malolactic fermentation. Another portion is fermented and aged in stainless steel. With the roundness of oaked Chardonnay and the crispness of unoaked, Sea Sun pairs extremely well with diverse foods and suits a wide range of palates.