

Sea Sun

2023 CHARDONNAY | CALIFORNIA



Nose: Fruit forward – vibrant citrus, a hint of apricot and brown spice, with fresh minerality. The subtle scent of a field in summer.

Palate: Opens broadly, with a note of apricot. Tightens into fresh acidity that makes you want another sip. Toasted bread mingles with minerality from the nose.

Vineyards: Sourced from premier coastal regions of California. Exact sourcing shifts vintage to vintage, allowing flexibility each year.

Differentiator: Your go-to Chardonnay – both rich and vibrant. Suits a wide range of palates. California in a glass.

Aging: A mix of old and new French oak barrels adds roundness, while another portion is aged in stainless steel, lending crispness.

Suggested food pairings from winemaker Charlie Wagner:
Greek salad, grilled salmon and burrata toast.

“We cherry-pick California growing regions with ample sun and coastal weather to build a layered Chardonnay. The way we grow and harvest grapes is different in each place, based on its unique qualities.”

- Charlie Wagner, owner and winemaker