

# Sea Sun

## 2024 CHARDONNAY | CALIFORNIA

Sea Sun is rooted in passion for the California Coast and creating wines from the forces of nature that define the region: bright sun tempered by the cooling influence of the Pacific Ocean. Winemaker Charlie Wagner calls “the mighty Pacific” key to “everything we do agriculturally in California,” with a vineyard’s proximity to the ocean shaping what grows well there. The Central Coast regions where Sea Sun is sourced are not what people may expect – instead of surfing and sunbathing, they’re “windbreaker country.” This part of California still has areas to be discovered and is endlessly interesting to Charlie as a winemaker.



**NOSE:** Alluring scents of barely ripened apricot and honeysuckle, with a whiff of candied Meyer lemon rind. A bright freshness mingles with an intoxicating fruity bloom character.

**PALATE:** Entry is soft, freshened by lively acidity that elevates this wine’s aromas into flavors – apricot, candied lemon, and a hint of mandarin. A creamy texture and vibrant natural acidity.

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

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

**DIFFERENTIATOR:** Your go-to Chardonnay. Both lush and vibrant, combining our favorite characteristics of this varietal. Suits a wide range of palates.

**SUGGESTED FOOD PAIRINGS:** Creamy spinach dip, lemon shrimp pasta and burrata toast.

*“We cherry-pick California growing regions with ample sun and coastal weather to build a layered Chardonnay. I like to think of Sea Sun as “California in a glass.”*

*- Charlie Wagner, owner and winemaker*