

Deauratus

*Chardonnay Michaud Vineyard*



Harvest: September 9, 2024

2.43 tons

Brix: 24.1o

pH: 3.18

TA: 8.8 g/L

Malate: 2.25 g/L

Vinification: Whole-cluster pressed. Juice was aerated before fermentation to oxidize and precipitate yellow pigments . Fermented 55oF in tank from 24o-to-12o Brix, then sent to barrel to finish. It reached dryness by year's end. Malolactic confirmed finished in March 2025.

Barrels: 29% 1-year old American Oak, 57% 2-year-old French Oak, 14% 5-year-old American Oak.

Analysis: 14.3% alcohol by volume, pH 3.31, 7.1 g/Titratable acidity, ?0.2% w/v Residual Sugar, Cations (mg/L): 57 -Calcium, 141-Magnesium, 233-Potassum, 14-Sodium

Grape varieties : Chardonnay

Alcohol : 14.3%

Press Notes

Robert Parker Wine Advocate

2024

91-93 points

