

De Loach,  
`Heritage Collection` Chardonnay 2023  
California, USA



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>Brian Maloney</b>
Closure	<b>Agglomerated Cork</b>
ABV	<b>13.5%</b>
Acidity	<b>5.8g/L</b>
Wine pH	<b>3.75</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>

### PRODUCER

The winery and vineyards were originally owned and run by Cecil and Christine De Loach. In 2003, the family run Burgundian estate Jean-Claude Boisset purchased De Loach and brought the focus back to the estate's original high-quality winemaking philosophy, with specific emphasis on small lot winemaking, particularly of Pinot Noir from the Russian River Valley. The winery's 7-hectare estate vineyard has been completely restored and converted to organic and biodynamic viticulture, a tradition upheld by many foremost Burgundian vineyards. The De Loach estate vineyards are certified organic by CCOF.

### VINEYARDS

The grapes for the Heritage Chardonnay were carefully chosen from cool, fog-influenced vineyards sustainably farmed along the California Coast. The team at De Loach practise sustainable viticulture and have a light touch in the winery to ensure the wine stays true to its origin.

### VINTAGE

The 2023 vintage started with an extraordinarily wet winter, which replenished water reserves. This led to budbreak occurring 2-3 weeks later than average. Cool spring temperatures delayed vine growth, flowering and veraison, setting the stage for one of the longest growing seasons of the past decade. Late September rainfall briefly interrupted harvest, though preventative measures ensured fruit arrived in pristine condition. Harvest in the region started approximately three weeks later than usual. Overall, yields were healthy, and the extended hang time resulted in exceptional concentration and bright acidity.

### VINIFICATION

Fermentation took place in temperature-controlled stainless steel tanks in order to retain the Chardonnay grapes' fresh primary fruit aromas. A small proportion of barrel-fermented Chardonnay was added to the final blend, lending some aromatic complexity and richer mouthfeel.

### TASTING NOTES

This Chardonnay has vibrant aromas of honeysuckle, citrus fruit, and ripe white peach on the nose. The palate is medium-bodied with juicy acidity and creamy mouthfeel. Flavours of ripe pear, lemon curd and vanilla lead to a lively finish.