



VINA ROBLES



Brix At Harvest ————— 24.2°
Total Acidity ————— 5.1 G/L
Ph ————— 3.45
Alc ————— 14.5 %

2024 Chardonnay SANTA LUCIA HIGHLANDS

The Wine

This Chardonnay from the renowned Santa Lucia Highlands balances richness and structure with a bright, coastal lift. Grown on hillside vineyards and crafted with traditional techniques, it showcases the purity of the fruit and the character of its cool-climate origin.

Varietal Composition

100% Chardonnay

Vintage Notes

The 2024 vintage in California's Central Coast began with a cool, extended spring, allowing for slow, even ripening. A temperate summer followed, with fog-laced mornings and sunny afternoons in the Santa Lucia Highlands—ideal conditions for Chardonnay. The result is a wine with depth, natural acidity, and well-integrated oak.

Vineyard Notes

Sourced from hillside blocks in the Santa Lucia Highlands AVA, these vineyards benefit from daily ocean breezes and long growing seasons, developing fruit with bright acidity, layered texture, and a distinct mineral character.

Winemaking

The grapes were whole cluster pressed and barrel fermented in a mix of French and American oak. The wine was stirred twice monthly on its lees until the completion of malolactic fermentation, then aged for 9 months in barrel to enhance mouthfeel and complexity.

Tasting Notes

This Chardonnay opens with aromas of ripe pear, lemon curd, and citrus blossom. The palate is rich yet vibrant, offering notes of golden apple, toasted vanilla, and a hint of baking spice, all carried by bright acidity and a creamy, elegant finish.

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