



#### TECHNICAL NOTES

APPELLATION: Sonoma County

ALCOHOL: 13.5%

PH: 3.62

TA: 5.4 g/L

AGING: 17 months in 45% new French oak

VARIETY: Chardonnay

HARVEST DATES: September 27, 2024



The Private Reserve wines are the ultimate wines within the portfolio; limited in production, sourced from the finest vineyards in Sonoma County and from appellations best suited for a specific varietal given the dramatic diversity in climatic and soil conditions across the County. The Private Reserve Chardonnay was primarily sourced from the Falcon Ranch Vineyard with the balance from Lorenzo and Hawk Hill vineyards.

#### WINEMAKER'S NOTES

The grapes were hand-picked on the early morning of September 27 and were sorted, whole-cluster pressed and barrel fermented with 100% malolactic fermentation before being aged in separate lots for 17 months in 45% new French oak and bottled unfiltered on April 1, 2026.

#### TASTING NOTES

Enticing aromas of vanilla custard, bright citrus zest, and toasted hazelnut emerge from the glass in this 2024 Sonoma County Chardonnay. The palate reveals layers of ripe golden apple and juicy pear, supported by notes of white peach and pineapple. A rich, satin-like texture is balanced by refreshing acidity, while hints of baking spice and a touch of honeyed richness add depth and intrigue. The finish is smooth, refined, and impressively long-lasting.

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