

DARMS LANE

Napa Valley



2024 CHARDONNAY, OAK KNOLL DISTRICT OF NAPA VALLEY

VINEYARD: The Estate Bon Passe Vineyard is located in the southwestern bench lands of Napa Valley, in the Oak Knoll District appellation. The 2024 vintage is comprised of fruit from our estate vineyard and additional fruit from Trefethen, a neighboring vineyard.

APPELLATION: Oak Knoll District of Napa Valley

GROWING SEASON: The season began with an unusually wet winter, providing ample hydration for the vines. This was followed by a moderately warm spring and summer with minimal heat spikes, allowing for a slow and gentle ripening process. Harvest for Chardonnay started later, and the extended growing season and the slower ripening process contributed to high-quality fruit with beautiful flavors, vibrant acidity, and balance.

HARVEST DATE: September 9th and 17th, 2024

VARIETAL: 100% Chardonnay (45% Bon Passe, 55% Trefethen)

WINEMAKER: Marisa Taylor

BARREL AGING: 10 months in Oak – 30% new: 100% French

WINEMAKING: 100% Barrel fermented with native yeast. The wine was aged sur lie and the lees were stirred every 2 weeks for the first 6 months of aging. The wine went through malolactic fermentation.

TASTING NOTES: Subtle richness and vibrant acidity define our 2024 Chardonnay with aromas of fresh pear, Meyer lemon, and honeysuckle blossom. On the palate, this medium-bodied wine delivers bright, complex flavors of crisp apple, apricot, and crème brûlée, with warm baking spices layered throughout. The lively acidity provides freshness and lift, leading to a lush, creamy finish ending with notes of lemon curd and brioche.

PRODUCTION: 923 cases

www.darmslanewine.com
info@darmslanewine.com
707.224.4200 phone/text