



2023 BEVERLY'S CHARDONNAY



Varietal Composition:
100% Chardonnay

Appellation:
Carneros

Final Chemistry:

TA: 6.8 g/L

pH: 3.3

Alcohol: 13.7%

Residual Sugar: 0.02%

Cellaring:

12 months in 50% new French
oak

Production:

362 Cases

Bottled:

September 4th, 2024

Released:

March 10th, 2025

Growing Season

The “Vintage of a Lifetime” is how most winemakers will describe 2023. Heavy winter rains as well as cooler growing conditions led to a delayed bloom and flowering, resulting in a longer hang time for grapes. Harvesting the entire vineyard in just two weeks, as opposed to the usual seven-week period, was a notable deviation from the norm and it is a testament to the dedication and hard work that goes into grape growing and winemaking. Patience and expertise were rewarded with an exceptional, age-worthy vintage.

Winemaking

Whole clustered pressed, this Chardonnay was fermented in predominately neutral oak barrels for around 30 days. Partial malolactic fermentation was allowed in order to bring some creamy characteristics to the wine to balance with the fruit. An old-world winemaking technique known as batonnage is implemented to stir in the lees (residual yeast) to add to the texture of the wine and provide a silky mid-palate.

Sensory Profile

Aromas of green apple and lemon zest are complemented by subtle notes of peach and creamy vanilla bean. On the palate, a delightful honeydew melon character unfolds, supported by a round, textural body and vibrant acidity. A hint of minerality adds a refreshing, mouthwatering quality, while the finish is clean and exceptionally long. While it's delightful now, it will continue to evolve beautifully in the next 2–5 years.



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