



2024 BEVERLY'S CHARDONNAY



Varietal Composition:
100% Chardonnay

Production:
340 Cases

Appellation:
Carneros

Bottled:
September 5th, 2025

Cellaring:
12 months in 50% new French
oak

Released:
March 16th, 2026

Growing Season

The 2024 growing season started with heavy winter rains that replenished soils and supported healthy vine growth. These early conditions were vital as the region faced 40+ days of intense summer heat. Strong canopies, bolstered by soil moisture, shielded the fruit and ensured consistent ripening. Harvest timing returned to a more typical schedule after several variable years. The resulting wines showcase vibrant flavors, exceptional structure, and the hallmark elegance of Coombsville terroir.

Winemaking

Whole cluster 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 was implemented to stir in the lees (residual yeast) to add to the texture of the wine and provide a silky mid-palate.

Sensory Profile

Baked apples lead the nose, layered with pear, honeydew, grape blossom, and hints of lychee and lemon meringue. Subtle notes of dough and savory depth add complexity. The palate is beautifully balanced and textural, finishing long with mouthwatering minerality in a restrained, Old World Burgundian style.



Porter Family Vineyards ♦ 1189 Green Valley Road, Napa CA 94558
707-927-0765 ♦ www.PorterFamilyVineyards.com