



PLATT VINEYARD

WEST SONOMA COAST

2023 PLATT VINEYARD Estate Reserve, Chardonnay

West Sonoma Coast AVA, United States

The Reserve bottling is a strict selection of our best lots and barrels coming from only mature vines. In 2023, this was blended from 3 blocks that highlight the remarkable depth and mineral intensity of the site. Complex and concentrated, beams of ripe citrus and stone fruits shine, while detailed floral notes and densely coiled structure elevate this to Reserve quality. Despite its inherent power, no tension or freshness is sacrificed. This wine finishes with salty, mineral accents and impressive length.

THE VINTAGE

WEATHER CONDITIONS

Bountiful winter rains were followed by a very cool spring, which delayed budbreak and subsequently flowering and fruit set by three to four weeks. This cool and foggy weather persisted through much of June and into July leading to uneven set, diminished yields and high variability in ripening. Fortunately, a cool yet sunny summer and fall provided just enough warm weather to sufficiently ripen even the coolest blocks. There were multiple rain events in October, but timely labor to selectively open-up the canopy for better airflow and sun exposure prevented the formation of botrytis and any other forms of rot or mold.

HARVEST

Harvest was exceptionally late in 2023 and lasted three weeks from October 4th to October 26th. Harvest began on the upper ridge blocks due to their south exposure and higher elevation. A few warm days in the middle of October pushed the majority of the Chardonnay into the picking window. Without any severe heat waves, berry integrity was excellent and the extended time on the vine allowed for full phenolic maturation at relatively low alcohol levels.

WINEMAKING

Grapes were whole cluster pressed after which juice was transferred to barrel where fermentation took place with either selected or native yeasts. Malolactic fermentation took place with either selected or native bacteria. There was minimal intervention during ageing with little to no batonnage and the wines stayed on their lees until being racked to tank at bottling.

THE WINE

BLEND

Chardonnay - Clone Old Wente.

AGEING

14 months ageing in 60-gallon burgundy barrels (228L).
33% New French Oak, 67% used French Oak.



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TASTING

This wine shows superb concentration and depth while the texture is noticeably chalky with a compact core of fresh nectarine, mandarin, wild fennel and orange blossom. There's a saturated, citrus oil component that underlays the diverse array of orchard fruit, lemon peel, lime zest, almond paste, ocean mist and crushed white rocks. The oak contributes weight and breadth on the palate, it's seamlessly integrated and provides nuance and gravitas. Powerful yet vibrant and energetic, the Reserve bottling has great length and mineral persistence on the finish.

(April 2025)

ANALYSIS

14.3 % vol.



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