



PLATT VINEYARD

WEST SONOMA COAST

2023 PLATT VINEYARD, Chardonnay

West Sonoma Coast, California, United States

This Estate bottling is a vibrant, racy expression of the Platt Vineyard terroir. Packed with energy, several layers of citrus and orchard fruits unfold, complemented by a crisp, saline finish. The lifted tones and crystalline texture highlight the impact of the coast, its purity is reminiscent of a cool coastal breeze on a sunny morning.

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 - Clones Old Wente, 72.

AGEING

14 months ageing in 60-gallon burgundy barrels (228L).
35% New French Oak, 65% used French Oak



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TASTING


Vibrant, and lively, this shows some flinty reduction along with lemon and lime zest, crushed oyster shells, green apple, tangerine and verbena on the nose. As the wine opens up, chopped hazelnut, apricot, fresh coastal herbs, white plum, and meyer lemon tart emerge. The oak gently frames the fresh fruit and delicate mineral notes, keeping plenty of tension and adding structure and length. It is quite vertical on the palate, with bright acidity and a clean, laser-focused, saline finish.

(April 2025)

ANALYSIS

14.1 % vol.



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