WINE
100% PINOT NOIR
AGED IN 10% NEW FRENCH OAK FOR 20 MONTHS
pH 3.46 | TA .61/100mL
VINEYARD
CLONE - COURY
PLANTED IN THE MID-60'S
DRY FARMED | SELF ROOTED | LAURELWOOD SOIL

2024 Wirtz Chardonnay

Vintage Overview
Aromatics of pomegranate, juicy red plum, and black tea mingle with sarsaparilla and rosehips. Fresh mission fig joins on the palate where fruit weight meets an expressive acidy profile with a hint of oak presence lingering throug the long finish. This wine is enjoyable now and will age beautifully.

In the Vineyard
The 2024 vintage was off to a cool and rainy start, with late bud break leading up to a cool weather pattern in June, bringing a dampness and foggy conditions. Gaining momentum, however, leading to a warm summer and fall, with no dramatic heat spikes, the vintage caught up by September. No weather related stress to the vineyard led to a nice natural ripeness, with all varietals able to be picked at their peak.

In the Winery
Aged in 10% new French oak for 20 months. This wine was made solely of the Coury selections from Block 21 on our estate and is expressive of the idyllic cooler vintage.

davidhillwinery.com

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