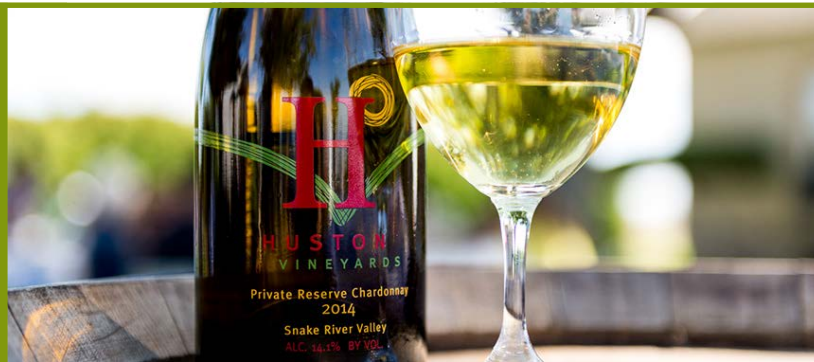


2023 Private Reserve Chardonnay

\$29.00



Tasting Notes:

Opens with butterscotch, vanilla and spice, with bright citrus and buttery undertones. Lush mouthfeel with citrus flavors and minerality. Deftly balanced, with a lingering finish of citrus, cedar and spice.

Pair with:

Roasted turkey, Parmesan crusted halibut, or baked brie topped with honey.

Growing Notes:

2023 began with a colder-than-usual winter and late frosts, delaying bud break and a cool spring slowed early vine development. A warm and dry summer allowed the grapes to catch up, and late summer heat allowed even ripening. The lower yields brought on by early weather challenges led to a high quality vintage, with excellent flavor concentration and balance.

Composition Notes	100% Chardonnay
Oak Strategy	Aged 11 months in oak barrels, 18.75% new (6.25% French, 12.5% American), 31.25% once-filled French oak and 50% neutral oak.
Vineyards	Sawtooth Block 52 (SRV)
Alcohol Content	14.4%
pH	3.94
TA	5.4 g/L
Residual Sugar	1.25 g/L
Cases Produced	280
Release Date	2024



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