

2024 Private Reserve Chardonnay

\$34.00



Tasting Notes:

Vibrant lemon aromas with hints of honey, butterscotch and vanilla. Bright acidity and a creamy mouthfeel offer up lemon meringue and oak spice flavors. Racy, lemony acidity goes on and on through the lingering finish.

Pair with:

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

Growing Notes:

The 2024 growing season began with a cool, wet spring, delaying bud break, slowing early berry development and limiting yields. Hot, sunny days and cool nights accelerated development through the summer, and that diurnal shift allowed the fruit to maintain an excellent balance of sugar and acid.

Composition Notes	100% Chardonnay
Oak Strategy	Aged 11 months in oak barrels; 19% New (6% American, 13% French), 13% once-filled French, 68% neutral
Vineyards	Sawtooth Block 52 (Snake River Valley AVA)
Alcohol Content	14%
pH	3.73
TA	6.1 g/L
Cases Produced	
Release Date	2026



HUSTON
VINEYARDS

16473 Chicken Dinner Rd
Caldwell, ID 83607

Phone: 208-455-7975
info@houstonvineyards.com