

# BREA CHARD

## 2024 BREA Chardonnay

<b>VARIETAL</b>	Chardonnay
<b>VINEYARDS</b>	Blend of Olson Vineyard, Siletto Vineyard & Oak Knoll Napa Vineyard
<b>FARMING</b>	Certified Organic CCOF
<b>LOCATION</b>	California
<b>ALCOHOL</b>	12.5%
<b>PRODUCTION</b>	938 cases

**WINEMAKER NOTES** We hand picked the fruit at 21-21.5 brix to capture a nice balance of acidity and fruit. 2024 saw bountiful winter rains and a very warm summer. The grapes were gently foot treading to break up the clusters, then went direct to press. The juice was barrel fermented using only native yeasts. The wine aged and developed in neutral French Oak barrels for 7 months and went through full malolactic fermentation, allowing to give this wine a nice balance of depth and acidity.

**VITICULTURAL AREA** Wheeler Vineyard's Chardonnay was planted in 1974 on elevated gravelly alluvial terrace. It is CCOF organically farmed and part of the Historical Vineyard Society, located in Tres Pinos. Kevin Olson Vineyard is one of the coldest vineyards in California, and that is where we get the nice acid backbone in the wine. It is located right off Highway 101 in Prunedale and grows in sandy soils. It was planted in 1999 and recently received CCOF Organic certification this year. The Chardonnay from Oak Knoll District in Napa Valley is CCOF and brings to this blend a nice balance of uplifting acidity and fruit from the Napa sunshine that meets the San Pablo Bay winds.

<b>Yeasts</b>	Native
<b>Maturation</b>	Neutral French Oak barrique
<b>Total Sulphites</b>	35 parts
<b>Soils</b>	Olson Vineyard - Sandy, Sandy/Loam Wheeler Vineyard - Gravelly alluvial terrace Oak Knoll Vineyard Napa – Well drained Marine Clay/Loam
<b>Vine Age</b>	Olson– 25 years, Wheeler– 50 years, Oak Knoll-25 years
<b>Vegan</b>	Yes

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*Brea Wines are made by Chris Brockway, winemaker and owner of Broc Cellars, and Tim Elenteny. The wines are made with native yeasts and minimal intervention. Learn more on our site - [www.breawineco.com](http://www.breawineco.com)*