



COURTNEY BENHAM



Total Acidity ————— 6.3 G/L

pH ————— 3.49

ALC ————— 13.8%

## 2023 CHARDONNAY

*Sonoma County*

### THE SPIRIT

Courtney Benham, a leader in quality wine for nearly 30 years, brings you top bottlings from cool-climate regions. From high elevation mountain appellations, to benchland vineyards and sun-drenched valley sites, he seeks locations of distinction, offering wines that are expressive, terroir-driven, and exceed expectations.

### THE VINEYARDS

Nestled along the valley floor and into gently sloped benchlands, the vines benefit from long, sun-soaked days that coax ripeness and flavor, while brisk coastal breezes funnel in from the south each evening, preserving freshness and poise. The soils—rich loam interlaced with pockets of Goldridge—lend nuance and minerality, helping to shape a wine that's as expressive as the land it comes from

### THE CRAFT

Each lot was handled with care and intention—whole-cluster pressed and cold settled over four days to enhance clarity and structure. A full malolactic fermentation followed, enriching the mouthfeel and adding depth. The wine matured for 12 months in French and American oak barrels, with just 20% new oak, offering a gentle frame of spice and texture without overshadowing the purity of the fruit.

### THE EXPERIENCE

This is Sonoma Chardonnay at its most dynamic—ripe and generous, yet held in check by bright acidity and precision. Notes of crisp apple skin, sunlit pear, and citrus zest unfold on the palate, followed by warm tropical fruits, delicate acacia blossom, and a subtle thread of honey. A creamy texture wraps it all together, balanced beautifully by a persistent, mineral-driven finish.

### CELLARING

Aged for 12 months in French and American Oak

### BLEND

100% Chardonnay

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