

# GEYSER PEAK CHARDONNAY 2024

California

# GEYSER PEAK

## WINERY



**TASTING NOTES:** Bright aromas of mandarin, ripe pear, guava, and delicate white florals lead into a medium-bodied palate with lively acidity and a rich, rounded mid-palate. Subtle notes of vanilla and toast from 10% new French oak add finesse to the fresh fruit profile. The wine's elegance is driven by the premium Napa and Sonoma fruit, which contributes depth, texture, and a refined finish.

**VINIFICATION:** The 2024 Geyser Peak Chardonnay is a beautifully composed blend that reflects the diversity and quality of California's top winegrowing regions:

- **33% Napa Valley Chardonnay** – Harvested from the cool, bay-influenced vineyards at Napa's southern edge, where marine breezes from San Pablo Bay create a microclimate ideal for slow ripening. This region produces fruit with vibrant acidity, layered citrus, and refined texture—hallmarks of high-end Napa Chardonnay typically found in \$40 bottles. The vines are over 20 years old and cane-pruned, contributing to the wine's concentration and complexity.
- **13% Sonoma County Chardonnay** – Sourced from premium Sonoma vineyards, where warm days and cool nights yield grapes with ripe stone fruit character, balanced structure, and depth. These 20-year-old, cane-pruned vines produce fruit often reserved for wines in the \$30 range.

Together, these premium lots make up **45%** of the blend and were **barrel fermented in French oak**, with **regular bâtonnage**—a traditional winemaking technique involving the gentle stirring of lees. This was personally performed by winemaker Derek Irwin every two weeks for six months, enhancing mouthfeel, adding creamy texture, and deepening complexity. The wine was aged **for 7 months in French oak**, of which **10% was new oak** with medium-plus toast, imparting subtle notes of vanilla and toast that complement the fruit without overpowering it.

Fermentation began **spontaneously**, allowing native yeasts to initiate the process naturally. It was then guided with two carefully selected yeast strains to maintain purity and consistency—an approach that balances tradition with precision. Approximately **70% of the Napa and Sonoma components underwent malolactic fermentation**, contributing a round, buttery texture and richness to the mid-palate. The remaining **30% of these lots**, along with the **55% California appellation component**, did not undergo malolactic fermentation, preserving crisp acidity and freshness.

- **55% California Appellation Chardonnay** – Sourced from vineyards in and around **Dunnigan Hills**, a region known for producing Chardonnay with a round, medium-bodied palate and ripe fruit character. This portion was **tank fermented** in temperature-controlled stainless-steel tanks to retain its vibrant, fruit-forward profile and provide balance and approachability to the final blend. The wine was bottled on **July 7, 2025**.

**FAMILY:** Founded in 1880, Geyser Peak became the 29th bonded winery in California. With over 140 years of history, the brand has returned to its roots as a **family-owned and operated winery**, sourcing fruit from renowned regions across California. The motto, "**Reach for the Peak**," reflects the winery's commitment to excellence and authenticity.

**Winemaker Derek Irwin**, a UC Davis graduate with over 30 years of experience, leads the charge in crafting wines that honor tradition while embracing innovation. His careful selection of premium fruit and use of classic techniques like bâtonnage ensure that every bottle reflects the best of California winemaking.

**PRODUCER:** Geyser Peak

**ALCOHOL:** 13.5

**REGION:** California, USA

**TOTAL ACIDITY:** 5.8 G/L

**GRAPE(S):** 100% Chardonnay

**RESIDUAL SUGAR:** 1.3 G/L

**SKU:** GPCH247

**pH:** 3.11