



VARIETAL

Chardonnay

APPELLATION

California

ANALYSIS

pH 3.60
TA 5.33 g/L
ABV 13.7%

UPC

8 10034 60080 6

SRP

\$17

subterra

2024

CHARDONNAY

CALIFORNIA

TASTING NOTES

With a soft yellow hue in the glass, this California Chardonnay opens with vibrant aromas of lemon zest and fresh apple tart. On the palate, juicy tropical fruit and crisp green apple flavors shine through, supported by mouthwatering acidity. The finish is bright and citrus-driven, offering a refreshing, palate-cleansing lift.

WINEMAKER NOTES

The 2024 vintage provided excellent conditions for Chardonnay across California, with mild temperatures and steady coastal breezes preserving natural acidity and aromatic purity. Slow, even ripening allowed the fruit to develop both freshness and depth, capturing the grape's classic balance of citrus, orchard fruit, and tropical character.

FOOD PAIRINGS

This lively Chardonnay pairs beautifully with grilled citrus-herb chicken, seared scallops, shrimp tacos with mango salsa, or a crisp green apple and shaved fennel salad. Its citrusy, palate-cleansing finish also makes it a great match for creamy cheeses or lightly spiced dishes.



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