



## 2023 CHARDONNAY CENTRAL COAST

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*Balanced acidity and a refreshing palate, with notes of Asian pear and quince.*

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**Varietal Composition:**  
Chardonnay

**Appellation:**  
Central Coast

**Bottling Data:**  
pH: 3.37  
Total Acidity: 0.55g/100mL  
Alcohol: 13.5% by volume

### Philosophy

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We've reimagined a longtime Member favorite, crafting a Chardonnay that's vibrant, approachable, and sure to become your new weeknight go-to. This wine captures the essence of California's Central Coast, where diverse soils and climates contribute to its bright, textured palate and layered complexity. Fermented in a mix of stainless steel and oak barrels, it strikes the perfect balance of freshness and depth, without ever feeling overwhelming. The result is a wine that's elegant yet easygoing, refined but always approachable. Enjoy it with a sunny afternoon picnic, a cozy date night in, or a casual gathering with friends at your weeknight book club.

### Vintage Notes

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2023 started off with more rain than the Central Coast had seen in years. Late winter storms created delays in accessing many vineyards for work before budbreak, yet the rain had a positive impact by saturating the soil. Moist subsoils and moderate temperatures really extended the growing season. The mild summer and early fall allowed the berries to size up with very little, if any, dehydration. There were initially some concerns about ripening because of the cool conditions but, while harvest ran about three weeks behind, some warm weekends in September helped push everything along, allowing vineyard blocks to mature at their own pace. The mild weather all year helped the grapes maintain exceptional amounts of natural acidity, which resulted in an exceptionally balanced vintage.

### Vinification

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**Fermentation:** Fermented in a blend of stainless-steel tanks and oak barrels. Partial malolactic fermentation.

### Tasting Notes by Jason Santos, Certified Sommelier

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**Appearance:** Straw colored with gold highlights and slow-forming, light tears.

**Aroma:** Aromatic lemon rind, tart citrus, and delicate jasmine blossom, with bitter almond and wet-stone minerality.

**Palate:** Medium-bodied and dry on entry, with ripe pineapple, Bartlett pear, and lemon curd. The midpalate follows with honeydew melon, complemented by herbal notes of tarragon and fennel. The finish is elegant and fresh, with flavors of Granny Smith apple and bright, lingering acidity. With its balance of supple fruit, acidity, and texture, the 2023 JUSTIN Central Coast Chardonnay pairs beautifully with a simple Caesar salad topped with shrimp. To highlight the wine's citrus and lean minerality, pair it with lemon chicken in a classic beurre blanc sauce.