

LIQUID FARM



2024 WHITE HILL CHARDONNAY

Sta. Rita Hills AVA
52% Perry Sioux, 19% Spear,
18% Clos Pepe, 11% La Rinconada

AGING - Fermented in neutral French oak and aged
10 months in a combination of neutral oak and
stainless steel

PRODUCTION - Barrel fermented. Native primary
and secondary fermentation. Blended and finished in
Stainless Steel tank after a very gentle filtering.

- TASTING NOTES -
Meyer Lemon, chalk, lime zest and white flowers.
Bright acidity, tense but round with a vibrant,
lingering finish.

- FOOD PAIRINGS -
Sushi, raw oysters, crudo, ceviche, steamed mussels,
Sole Piccata

We take inspiration for this wine from the famed
Chardonnays of Chablis. The pronounced acidity and
precision of this wine lend to its agability and appeal
to those that prefer a leaner style of Chardonnay. One
of our original bottlings.

13.0% Alcohol
1000 cases made