

2023 KITH & KIN CHARDONNAY

2023 VINTAGE ACCOLADES

90 Points, Wine Spectator

"Fresh peach, pear and mango flavors are fleshy and ripe, with notes of orange blossoms and dried apricot. The vibrant, mouthwatering acidity makes itself known, giving the flavors intensity and freshness." – MaryAnn Worobiec

ADDITIONAL ACCOLADES

93 Points

92 Points

2023 Vintage 2022 Vintage Tasting Panel Tasting Panel

TASTING NOTES

Enticing in the glass, the wine opens with fresh aromas of ripe pear, Golden apple, and a touch of oak. Apricot, lemon zest, and baked apple flavors mingle with well-layered hints of orange blossom and a touch of minerality. The balanced acidity seamlessly integrates into the creamy mouthfeel, carrying a long, coating finish.

WINEMAKING NOTES

This fruit is sourced from the heart of Russian River Valley where nightly ocean fog patterns create a cooling effect slows down the ripening process, preserving high acidity and increasing flavor development in the grapes. The vineyard is sustainably farmed and planted on well drained, loamy soils. We harvested grapes by hand in the cool of the night, picking fruit at varying ripeness levels to enhance aromatic layers and palate complexity. The fruit was gently pressed whole cluster to minimize skin contact and, again, preserve the grapes' naturally high acidity. A portion of this wine was put through malolactic fermentation to soften its high acidity, broaden the palate, and add a touch of toasty bouquet to the nose.

VINTAGE & VITICULTURE

The 2023 vintage marked the end of our three-year drought, bringing nearly 30" of rainfall that contributed to the revitalization of soil profiles and fostering robust canopy growth. The vintage was one of the mildest in the last 10 years which provided a long hangtime, allowing full flavor development leading to expressive flavors and aromas. As soon as the fruit set after flowering, extensive hand work began in the vineyard opening the canopy to allow for full sun exposure on the fruit. The 2023 vintage will be one for the ages and we feel these wines truly capture the exceptional year. with loads of tropical aromas and flavors. VARIETAL: 100% Chardonnay

APPELLATION: Russian River Valley

WINEMAKERS: Thomas Rivers Brown Consulting Jeff Plant Estate

FERMENTATION: 8 Months, 20% New French Oak

RELEASE DATE: March 2025

ALCOHOL: 14.1%

SRP: \$30.00

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