



2024 Chardonnay

H. Klopp Vineyard, Sonoma Coast

Vineyard Details

Vineyard	H. Klopp
Planted	2014
Elevation	250 Feet
Miles from Coast	11 miles
Clones	Mt. Eden & Old Wente
Soil	Goldridge fine sandy loam
Harvest	September 5 th & September 10 th

Winemaking Details

Barrel Aging	17 Months - 50% New Oak
pH	3.37
Alcohol	13.6%
Bottling	February 4, 2026
Production	50 Cases
Drinking Window	2026 - 2041

Growing Notes

Katy Wilson teamed up with Ted Klopp and Lauren Klopp Williams (also of Thorn Ridge Vineyard) in the planting of this coastal vineyard. The combination of the Goldridge sandy loam soils and coastal climate lends to wines with great complexity of minerality and high levels of acidity.

The 2024 season started with budbreak in early March. We had some big storms in January and many rainy days in February. Flowering started on the early side and was finished by the beginning June. Warm July days pushed the grapes through veraison quickly. Harvest kicked off on August 31st with our Sauvignon Blanc and we finished with our Chardonnay from Charles Heintz Vineyard on October 1st. The weather allowed us to be selective with our harvest dates. We were able to pick at a time with optimal flavor development and balance. The 2024 vintage was outstanding and we look forward to sharing these lovely wines with you.

Tasting Notes

The 2024 H. Klopp Vineyard Chardonnay opens with expressive aromas of lemon curd, minerality, and jasmine, layered with subtle notes of oak, vanilla, nutmeg, and a touch of cardamom. Bright acidity drives the palate, balancing a textured mouthfeel with flavors of crème brûlée and lemon meringue. Lingering notes of vanilla and brioche carry through the finish, adding depth and elegance to this wine.

