

# HIRSCH VINEYARDS

## 2024 Hirsch Estate Chardonnay

### *The Vineyards*

Our first Chardonnay vineyard was planted in 1994. That year, David Hirsch prepared 2.5 acres for planting on a rocky, 40% slope above his house. He was enamored with Barolo and originally intended to plant Nebbiolo. Burt Williams of Williams Selyem told David he was crazy and should plant Chardonnay instead. Thus the old Chardonnay vineyard was born.

The cuttings came from Joe Rochioli; Williams Selyem made the wine from 1997 to 2000; Kistler took the fruit through 2005. In 2002 David planted an additional 1.4 acres of Chardonnay on a sandstone slope in field 12, just over the hill from the original block. Together these two tiny vineyards comprise our estate Chardonnay, first produced under the Hirsch label in 2006.

The Estate Chardonnay is the only white wine we produce at Hirsch.

### *The Winemaking*

The 2024 Chardonnay was direct pressed and transferred to French and Eastern European oak barrels for fermentation and élevage. No yeast was added at any point. Primary and malolactic fermentations occurred in barrel. No lees stirring was employed. The wine was racked clean to stainless steel for one month before bottling.

### *Tasting Notes*

The 2024 Hirsch Chardonnay has a captivating and seductive aromatic profile that balances richness with restraint. Notes of lemon curd, honeysuckle, and delicate pastry cream emerge with air. A faint saline note evokes the Pacific Ocean. The palate is medium-bodied with an energetic texture. This is a quietly opulent vintage of our Chardonnay that is both approachable in its youth and poised for evolution in the cellar.

Production:	1,200 cases
Vineyard:	100% Hirsch
Farming method:	biodynamic
Bottling date:	August 2025
Alcohol:	13.5%
Elevage:	11 months in oak
New oak:	25%

