



OUTPOST CHARDONNAY "LA BLONDE" 2024



La Blonde Chardonnay is sourced exclusively from the Chouette and Riddle vineyards on the Sonoma Coast. This blend combines the Montrachet clone from Chouette Vineyard and the Wente clone from Riddle Vineyard, resulting in a saline and savory side of Chardonnay.

The vintage

A relatively wet winter helped restore ground water levels and was followed by steady, intermittent rainfall in the spring. The spring rains were accompanied by sunny, warm weather which led to rapid canopy and cover crop growth. Ideal weather during bloom not only improved set and increased yields but also set the stage for even ripening. There weren't any rain events to complicate matters and while 2024 was warm and dry, it wasn't particularly hot, resulting in excellent berry integrity throughout harvest.

Tasting Notes

Pale gold straw in color. The nose shows aromas of crushed oyster shells, white flowers, white melon, lemon curd and fresh citrus. On the palate, reveals notes of steely, lemon peel, flint and delicate saline nuances. It has good, firm acidity with a touche of bitterness on the finish and a pleasant fullness. The delicate aromatic components are nicely complemented by the crispness of the finish.

Technical Information

Blend: 100% Chardonnay

Ageing: Aged for 10 to 15 months in oak, including approximately three new barrels, one new puncheon, and six used barrels.

Production: 257 cases

Consulting Winemaker: Thomas Rivers Brown

Winemaker : Tommy Ufland