CHARDONNAY 2024



VINEYARD & VINTAGE

Santa Barbara County remains one of California's most distinguished regions for Chardonnay, where cool Pacific breezes and marine fog extend the growing season and preserve natural acidity. Fruit for the 2024 Bianchi Signature Selection Chardonnay was sourced from El Camino Vineyard, where coastal influence allows grapes to ripen gradually while maintaining structural balance. The 2024 vintage presented a warm summer followed by a mild and steady August and September, allowing grapes to achieve full flavor development before harvest on October 5, 2024. This balance resulted in fruit that expresses both tropical richness and vibrant freshness. Half of the blend was aged in stainless steel to preserve varietal purity and lively acidity, while the remaining half matured for ten months in French oak barrels, contributing subtle richness, integrated spice, and refined texture.

REGION & VARIETAL COMPOSITION

50% French Oak
50% Stainless Steel
for 10 months

13.9% ABV

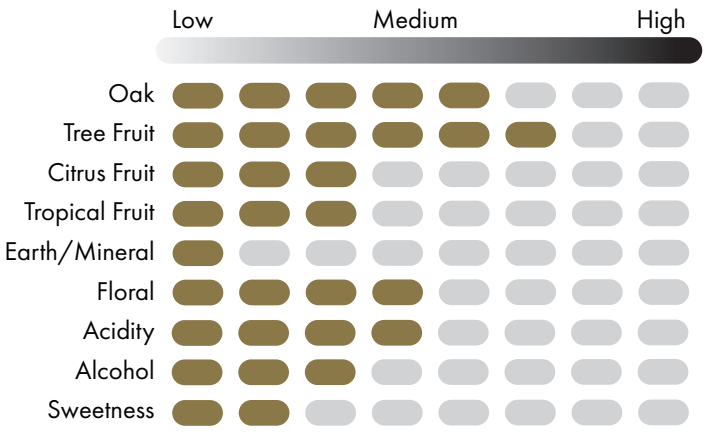


100% Chardonnay

Production
1260 cases

TASTING & PAIRINGS

This Chardonnay shines with a delicate champagne hue and brilliant clarity. Aromas of green apple, citrus zest, and tropical fruit are complemented by subtle floral notes and gentle oak influence. On the palate, it is dry and vibrant, with medium body and lively acidity. Flavors of crisp apple and bright citrus intertwine with pineapple and tropical notes, accented by soft vanilla and butter from French oak aging. The finish is clean, refreshing, and well-balanced, making this Chardonnay a versatile companion to seafood, roasted chicken, creamy pastas, or soft cheeses.



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