

Chardonnay 2024

BACKGROUND

French for my brother, Mon Frere is a tribute to those special friends who feel like family. Mon Frere Winery champions the very best in quality wine making and exceptional value from California.

TERROIR & VINTAGE NOTES

The 2024 California growing season was marked by a mild, even summer and extended hang time, producing wine grapes with excellent balance, moderate sugars, vibrant acidity, and expressive varietal character.

WINEMAKING & AGING

Grapes were gently whole cluster pressed. The juice was settled off heavy lees and tank fermented. Temperatures were in the 65–72°F degree range. Using Burgundy Isolates yeast, the wine underwent only partial malolactic fermentation in tank. Aged in 100% French oak for 10 months.

TASTING NOTES

Aromas of citrus, pear and stone fruit lined with floral notes and a hint of nutmeg and vanilla on the finish. A rich, round mouthfeel with perfectly balanced acidity and minerality followed by a refreshing finish.



mon frère

ORIGIN

California, California, United States

GRAPE VARIETIES

Chardonnay

SIZES

750ml

TECHNICAL DETAILS

ABV: 14.3%, TA: 5.3, RS: 2.8, Ph: 3.65,
Closure: Screw Cap



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