



2024 OLEMA CHARDONNAY RESERVE SONOMA COUNTY

ABOUT THE WINE

The Olema Chardonnay Reserve, made by Amici Cellars, is a blend produced from premier vineyards in Sonoma County. This blend was aged in barrels for a rich, creamy texture that leads to a long finish. This rich, full-bodied Chardonnay opens with vibrant aromas of Cara Cara orange, white flowers, and vanilla bean. The palate is round yet elegant, showcasing layered flavors of crème brûlée, ripe nectarine, and chamomile. Framed by precise, lively acidity, the wine carries its generous texture through a long, balanced finish.

VINTAGE NOTES

The 2024 growing season followed 2023 as another noteworthy harvest in Napa and Sonoma, with ample winter rain to set the vines up for success before a mild spring and warm summer. Several hot days in June and July were balanced by cool nights, allowing long hang time for the fruit to fully ripen while preserving acidity. Harvest was earlier than in 2023, bringing in excellent quality fruit. The white wines have vibrant acidity, bright fruit flavors, and balance freshness and elegance.

WINEMAKING

Appellation	Sonoma County
Variety/Blend	100% Chardonnay
Alcohol	14%
Suggested Retail Price	\$20



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