



2025 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. The 2025 Olema Chardonnay Reserve is elegant and refined, opening with delicate aromas of chamomile flower, Madagascar vanilla, and fresh pineapple. The palate is beautifully layered, showcasing classic apple pie and warm cinnamon stick notes alongside a rich, silky almond paste texture. Full yet balanced, this wine delivers a classy, generous mouthfeel with a long, polished finish. Drink now or hold.

VINTAGE NOTES

2025 will be remembered as a vintage of patience. Steady winter rains replenished the soils, and a cool spring brought few frost threats as the vines woke and set fruit. Summer stayed mild and free of heat spikes, with an unusually cool, foggy July that kept ripening slow and even across Sonoma County. The long, gentle season allowed the grapes to develop full, concentrated flavors at lower sugar levels, and the resulting wines show bright acidity, moderate alcohol, and a focus on elegance and balance.

WINEMAKING

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

