



2025 OLEMA CHARDONNAY CALIFORNIA

ABOUT THE WINE

The Olema Chardonnay, made by Amici Cellars, is a blend produced from premier vineyards in California. The 2025 Olema Chardonnay opens with inviting aromas of ripe yellow peach, burnt sugar, and Madagascar vanilla, grounded by a subtle hint of oyster shell minerality. On the palate, rich crème brûlée and ripe nectarine flavors take center stage, brightened by a burst of fresh mandarin orange. Lively, well-integrated acidity adds wonderful depth and energy, carrying the wine through a long, satisfying finish.

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	California
Variety/Blend	100% Chardonnay
SRP	\$15

