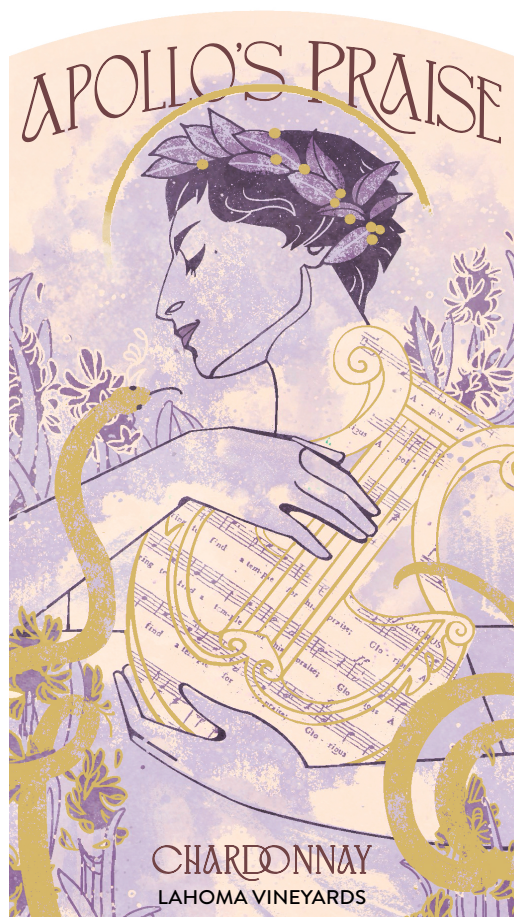


APOLLO'S PRAISE



"GLORIOUS APOLLO / FROM ON-HIGH BEHELD US /
WAND'RING TO FIND A TEMPLE / FOR HIS PRAISE"

Harvest Date: September 24th, 2024

Vineyard Block: The Knoll, Lahoma Vineyard

Alcohol: 13.3%

TA: 6.1 g/L

RS: 1 g/L

pH: 3.54

Bottling Date: August 7, 2025

SONG PAIRING: "I Contain Multitudes" by Bob Dylan

2024 CHARDONNAY

OVERALL STYLE

A Chardonnay for (wine) lovers! Elegant yet rich, this Chardonnay is why we think this grape is a wonderful part of the regional tableau. Flavor ripeness can be attained and built with lees in large format French Oak puncheons without losing the refreshing aspect of the wine. We're not sure what style this would be in the larger, very territorial, Chardonnay world - but we know we can make it beautifully every year. Call it Finger Lakes style.

IN THE VINEYARD

Hailing from The Knoll at Lahoma Vineyards, the pedigree of this fruit is to come off the small sandstone hill that we consider our best terroir. Much like the other wines from The Knoll, there is a density and weight to this wine that is unmistakable. Curiously, the Chardonnay is grown in an 'old fashioned' training system known as Umbrella, rather than more modern alternatives such as VSP (Vertical Shoot Positioning). Long considered a lazier style of growing, as the vines are much messier looking, with Chardonnay we've gone back to our roots. Umbrella training may result in more shading - although that is key for helping retain acidity now! - but it also results in looser clusters that are less disease prone.

IN THE CELLAR

After careful fruit thinning, the grapes were harvested and then crushed to cold soak overnight on the skins. Pressed off the following morning, the juice was clarified by floating and sent to five French Oak large format puncheons and a small stainless steel tank to ferment with a mixture of wild yeast, a Swiss selection called W15, and a Rhône strain called D254. Following smooth fermentations, the stainless steel component was racked with lees to age in a remaining puncheon and the puncheons were left to age on lees for 10 months. The following August the wine was racked out of barrel, blended, pad filtered, and bottled.

TASTING NOTES

Pineapple and caramel notes on the nose are complemented by smokey reduction and toasted hazelnut. This ying and yang between rich and taut - a hallmark of The Knoll in all its forms - continues in the midpalate, where mango and papaya flavors are married to lemon pith and jasmine. This pithiness provides backbone to the wine through a long and opulent finish.