

# Post & Beam

◆ FRAMEWORK FOR FINE WINE ◆

## 2023 CHARDONNAY CARNEROS



### ABOUT POST & BEAM

Named for the simple yet elegant barns that dot the American landscape as an enduring reminder of our history, Post & Beam represents craftsmanship, tradition, legacy, and purity. There's nothing unnecessary or overly complicated about a post and beam barn. It just works beautifully. The same can be said for our wines. They are simple, elegant, pure expressions of each grape in its finest form. Our Post & Beam Chardonnay is sourced from Carneros, ideal for its cool, foggy mornings and warm, sunny afternoons that ensure slow, even ripening. The region's clay and loam soils provide excellent drainage and nutrient retention, enhancing vine health and grape quality. These conditions yield Chardonnays with vibrant acidity, complex flavors, and a well-rounded structure.

### HARVEST NOTES

The 2023 growing season was marked by cool weather and more rain than usual. This weather, along with a late budbreak made for one of the later harvests in recent memory. The slow ripening allowed the Chardonnay to develop nuanced flavors and retain a vibrant acidity. We picked all of our Carneros Chardonnay vineyards at their peak ripeness, and fermentations were carried out mostly in French Oak barriques with some stainless-steel tank ferments to retain some lifted fruit characteristics.

### SENSORY EVALUATION

Bright and lively, the 2023 Post & Beam Chardonnay displays hints of lemon curd, honeysuckle and orange blossom on the nose, with flavors of melon, passionfruit, and Anjou pear all sitting nicely on the palate. The finish is vibrant with lifted acidity and lingering notes of French vanilla that is a true and unique expression of Carneros Chardonnay.

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### APPELLATION

Carneros

### VARIETAL

100% Chardonnay

### HARVEST DATES

October 11 – 27, 2023

### AGING

30% New French Oak  
7 Months Sur Lie