



2024 Unoaked Chardonnay Christine's Selection

Stuhlmuller Vineyards

Alexander Valley

Sonoma County

I dedicate this wine to my daughter, Christine, who enjoys Chardonnay but not with oak. So, I made this unoaked, Chablis-style Chardonnay to satisfy her palate. The way we made this wine is also very special and fun. These delicious grapes were hand-picked and foot-stomped in the old tradition by my wife, Rita, and myself. So, remember to take the time to enjoy family and wine with this delicious unoaked Chardonnay.

Other Facts:

Harvest Date: September 6th,
2024

100% Chardonnay

Alcohol: 13.9%

pH: 3.43

TA: 7.4

Cases produced: 110

\$32/750mL



Mengler Family Wines – Chris Mengler, Founder/ Winemaker

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Key Viticultural and Enological Facts

Soil	Sandy Loam
Clone	Wente
Harvest Brix	27.4
Harvest Date	9/6/2024
Yeast type	Cross Evolution
Fermentation timeline	9/8/2024 – 9/28/2024
Fermentation technique	Open top stainless-steel tanks (100% Stainless)
Press details	Treaded by feet; overnight cold soak; whole cluster press to 1.0 bar
Bottle date	1/21/25
Release Date	February 2025
pH	3.43
T/A	7.4 g/L
R/S	<0.1%
V/A	0.24 g/L
Alcohol	13.9%
Production	110
Winemaker tasting notes	Clear, pale yellow. Straw, banana, white peach. Medium acids, no tannins. Lychee. Medium balanced finish.