



VARIETAL

100% Chardonnay

APPELLATION

California

ANALYSIS

pH 3.60
TA 5.33 g/L
ABV 13.7%

UPC

8 10034 60080 6

SRP

\$17

subterra

2024
CHARDONNAY
CALIFORNIA

90
POINTS

Sweet basil and lemon verbena add flourish to this refreshing white. Golden apple and pineapple are lively and keeps the “perky” going through to the finish.

TASTING PANEL MAGAZINE | MAY 2026

WINEMAKER NOTES

The 2024 vintage provided excellent conditions for Chardonnay across California, with mild temperatures and steady coastal breezes preserving natural acidity and aromatic purity. Slow, even ripening allowed the fruit to develop both freshness and depth, capturing the grape’s classic balance of citrus, orchard fruit, and tropical character.

FOOD PAIRINGS

This lively Chardonnay pairs beautifully with grilled citrus-herb chicken, seared scallops, shrimp tacos with mango salsa, or a crisp green apple and shaved fennel salad. Its citrusy, palate-cleansing finish also makes it a great match for creamy cheeses or lightly spiced dishes.



SUBTERRAWINES.COM