

SPEAR CHARDONNAY

ICON SERIES

The Vintage

A cool, extended growing season followed a wet winter that replenished soils and strengthened vine health across Sta. Rita Hills in 2023. Daily coastal fog and mild temperatures slowed ripening, resulting in extended hang time that allowed fruit to achieve full physiological maturity with vibrant natural acidity. A late, measured harvest defined the vintage, yielding wines of balance, freshness, and site-driven character.

The Production

Harvested at 24.5 Brix from the esteemed Sta. Rita Hills AVA, this wine was crafted in a traditional, classic style. It underwent full malolactic conversion and was barrel-fermented in 100% new French oak, where it remained for 18 months to develop depth and structure. Bottled unfiltered and unfinned to preserve its purity and texture, the result is a wine that reflects both precision and power, with a nod to old-world technique.

The Palate

A precise, mineral-driven Chardonnay that nods to Burgundy while embracing California's coastal charm. Layers of citrus blossom, green pear, and wet stone are framed by a subtle thread of oak and vibrant acidity. Lean and focused on the palate, yet with enough texture and ripeness to remain inviting and approachable.

The Series

The 'Icon Series' celebrates the Central Coast's most iconic vineyard sites chosen by our winemaker, Anthony Versochi, for their pedigree, precision, and shared pursuit of excellence. Each wine is sourced from a single, exceptional vineyard and reflects a shared commitment to quality and craftsmanship. These are site-driven, small-production wines that represent the highest expression of our work at Pius Estates.

Appellation: Sta. Rita Hills

Vintage: 2023

Grape Varieties: 100% Chardonnay

Production: 115 cases

Alcohol: 14.2%

TA: 5.6 g/L

pH: 3.43

RS: 0.01 g/L

