



2023 CHARDONNAY

CARNEROS

Introducing the Lloyd by Robert Lloyd 2023 Chardonnay, the latest vintage of our celebrated wine. Renowned for its complexity and culinary versatility, this exquisite California Chardonnay embodies a luscious richness, impeccably balanced with a touch of natural zest.

WINEMAKING

Crafted from 100% Chardonnay sourced from the prestigious Sangiacomo Vineyards in Los Carneros, this wine is barrel fermented and aged for ten months in American oak. Left on the lees until bottling, it achieves a depth and complexity that epitomize California Chardonnay.

SENSORY

Exuding sophistication, this Chardonnay presents a luxurious blend of tropical fruits, pear, and apple, highlighted by a lively zest of fresh lemon. Rich vanillin notes weave through the palate, culminating in a finish that is both powerful and exquisitely refined, embodying the essence of timeless grace.

PAIRINGS



VINTAGE SPECIFICATIONS

COMPOSITION	100% Chardonnay
HARVEST DATES	Oct. 13 - 22, 2023
BOTTLING DATE	July 10, 2024
APPELLATION	Carneros, CA
FERMENTATION	All barrel fermented
MALOLACTIC	100%
ALCOHOL	14.5%
pH	3.45
VOLUME	20,000 cs
SRP	\$42 Bottle