

River Quinn

Sta. Rita Hills, 2025

River Quinn Chardonnay joined Cooper Jaxon Pinot Noir in 2017. It was bold, rich, rambunctious, and made to be opened often. We still want that generous spirit. We pick Chardonnay by the numbers for plenty of flavor without letting the fruit turn tropical, then build the blend by taste.

2025 Winemaker's Note

A blend of mostly Clos Pepe and Kessler-Haak Vineyards, with a touch of Rosella's. The pedigree is undeniable, as is the finished wine. Soaring citrus aromas of lemon, pear, and peach with perfect toasted oak and vanilla notes. The palate cascades with lemon and peach, with a stoney minerality that provides structure and depth. Racey yet elegant and soft, highlighted by a touch of buttery richness. This wine is killer.

Wine Details

VARIETY / BLEND

Chardonnay

HARVESTED

10/14/2025 and 10/16/2025

VINEYARDS

Clos Pepe Vineyard (Sta. Rita Hills)

Kessler-Haak Vineyard (Sta. Rita Hills)

CLONES

76, 95

BRIX AT HARVEST

24.2

ALCOHOL

13.51%

PH

3.35

MALIC ACID

1.1 g/l

GLUCOSE/FRUCTOSE

1.4 g/l

CASES PRODUCED

50

Winemaking

Processing: Pressed to Tank.

Pre-Fermentation Additions: Bentonite, SO₂ (70ppm), ColorPro (80ppm).

Racking: Racked to another tank after 2 days.

Fermentation Additions: Yeast D254, ML Prime Bacteria, Fermaid-K.

Fermentation: Finished fermentation in new Seguin Moreau Missouri Oak Barrels (Medium Toast+ with Toasted Heads) for 2 months.

Barrel Aging: Transferred to neutral oak barrels.

Bottled: September 9, 2026



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