

Rosella's Vineyard Chardonnay

Santa Lucia Highlands, 2025

We first made Rosella's Vineyard Chardonnay in 2010. The vineyard's long season gives Chardonnay time to build flavor without losing brightness, while the toasty oak adds "deep bass notes." It has its own place in our history, with plenty left for us to find.

2025 Winemaker's Note

Bright citrus aromas of fresh lemon and peach with notes of graham cracker and vanilla. The scents carry through to the palate with fresh citrus flavors and a creamy texture with a touch of buttered toast. Slightly oily mouthfeel tempered by just enough acidity to keep it bright and expansive. So incredibly yummy.

Wine Details

HARVESTED

10/13/2025

BRIX AT HARVEST

24.2

PH

3.42

GLUCOSE/FRUCTOSE

1.4 g/Lt

CLONES

96

ALCOHOL

13.75%

MALIC ACID

1.1 g/Lt

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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