

Paul Lato



2023 "Kokoro" Chardonnay

California



A selection from the single vineyards (hence the California AVA) and aged 18 months in 50% new French oak, the 2023 Chardonnay Kokoro reveals ripe stone fruits, spice, toast, and beautiful honeyed minerality. Medium to full-bodied on the palate, it has a fresh, focused, polished mouthfeel, integrated acidity, and a great finish with tons of minerality and salinity. You can put this up with any Chardonnay in the vintage. Drink 2025-2033. **-97pts Jeb Dunnuck**

Vinification: Whole cluster pressed. Barrel fermented in French oak and aged 18 months in 50% new French oak.

Alc: 13.9%

pH: 3.43

TA: 6.2

Malolactic Fermentation: Full

Cases Produced: 70