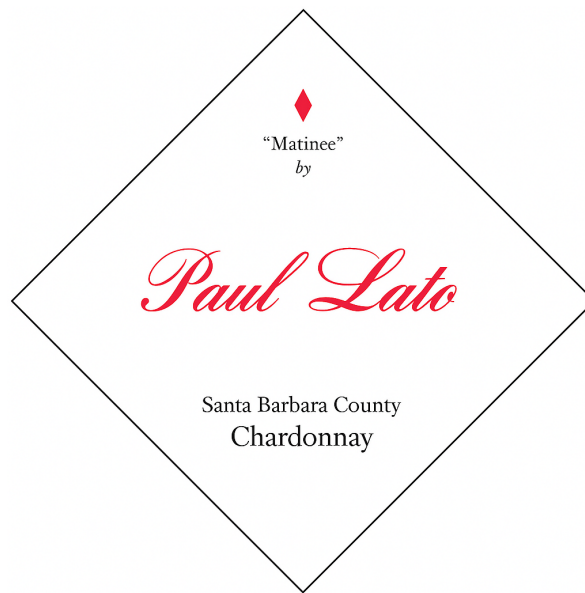


Paul Lato



2024 "Matinee" Chardonnay

Santa Barbara County



The 2024 Matinee opens with Meyer lemon, ripe pear, golden apple, and white peach layered with white flowers, toasted hazelnut, and a subtle breath of ocean air. A gentle salinity keeps the aromatics lifted and precise. It carries medium weight with a creamy, polished texture, offering lemon zest, lemon curd, and orchard fruit wrapped in a clean mineral thread. The finish is long and refreshing, crafted from a blend of top coastal vineyards, this wine overdelivers with a sophisticated feel.

Vinification: Whole cluster pressed. Barrel fermented, full ML, and aged 17 months in 30% new French oak.

Clones: Robert Young, Wente, Hyde, 4

Soil: Sandy loam, diatomaceous earth, Arnold sand

Alc: 13.9%

pH: 3.45

TA: 6.1

Cases Produced: 300