



LAETITIA
VINEYARDS & WINERY

2023 | LAETITIA SAN LUIS OBISPO COAST CHARDONNAY

GROWING SEASON

Vintage 2023 proved to be a winemaking challenge. The early growing season was on the cool-side which put us about one week behind the normal pattern. That cool pattern quickly ended September 1st with a two week heat wave, putting average temperatures approximately 15 degrees above normal. Fortunatel, most blocks were spared any major damage. Harvest was excellerated, ending about 10 days earlier than normal.

VINIFICATION

Racked clean after 24 hours of settling, the juice was inoculated with CY3079 yeast and barreled. Barrel fermentation took about 14 day. 25% new French oak was used.

BARRELING

Aged for approximately 9 months. Every 30 days the wine was stirred (batonage), kicking up the lees which helps to develop mouthfeel and richness. 100% malolactic fermentation was achieved.

FLAVORS & AROMAS

Tightly wound aromas of lemon pie, toasty brioche and stone fruits fill the glass. The palate is smooth with flavors of citrus, toast and wet stone. Balanced acidity dances on the finish.

TECHNICAL DETAILS

APPELLATION	San Luis Obispo Coast
VINEYARD	Laetitia Estate
PRODUCTION	1,150 cases

ALCOHOL	13.5%
pH	3.41
TA	6.8

