

TENOR

2023 La Reyna Blanca Chardonnay



Sourced from a single vineyard in the Royal Slope AVA, this 100% Chardonnay brings serious concentration, richness, and texture to the table. Grown at high elevation in shallow soils with carefully restricted yields, La Reyna Blanca delivers fruit with intensity to spare.

After four vintages with their fair share of drama, 2023 was a welcome return to normal. Typical timing. Typical yields. Typical harvest dates. Boring? Maybe. We loved every minute of it. A warm May erased a slow start to spring, while steady summer conditions and a cooler finish allowed the fruit to develop exceptional flavor and maturity without being rushed. For the winemaking team, that consistency was a gift—great wine was simply easier to make.

Hand-harvested in October, the fruit was fermented in oak barrels using six different yeast strains, with each barrel undergoing its own long, slow fermentation. The wine fermented on its lees, building layers of richness, texture, and complexity. It then spent 23 months in 100% new oak, developing the full-bodied structure and polished character that define this distinctive vineyard.

Bottled on September 8, 2025, just three barrels were produced, yielding a mere 71 cases.

“Again, like the last vintage...a stunning wine, grown at a site with the biggest, boldest, sexiest mix of clones according to the winemakers, cropped low and picked when the grapes taste like candy. The vines are at high elevation in thin soils, and the wine shows plenty of structure and concentration. The stone fruit indeed has a candied quality of richness and full-bodied roundness that’s incredibly appealing.”

98 POINTS, VIRGINIE BOONE, JEBDUNNUCK.COM

SELECT VINEYARDS

ROYAL SLOPE AVA

LA REYNA BLANCA VINEYARD



LABELED AVA	ROYAL SLOPE
VARIETALS	100% CHARDONNAY
FERMENTATION	FERMENTED LONG AND SLOW IN BARREL UTILIZING 6 DIFFERENT YEASTS EACH BARREL IS ITS OWN FERMENTATION. FERMENTED ON LEES
AGING	AGED 23 MONTHS IN 100% NEW OAK
ALCOHOL	14.9%
CASES	71
RETAIL	\$95