



2024 PREDATOR LADYBIRD CHARDONNAY continues our winemaking journey and furthers our commitment to sustainable growing practices. Letting ladybugs fly free in our vineyards creates a source of natural predation—they devour all the mites, aphids, and other harmful pests, keeping our vineyards healthy without synthetic inputs. That they're also adorable is just a bonus.

CALIFORNIA'S NORTH COAST stretches from the small inland vineyards in Mendocino all the way south of Petaluma, with hundreds of microclimates and soil types in between. What makes these areas special is what they have in common: cold breezes from the Pacific Ocean and blankets of fog. We selected vineyards for Ladybird based on their abilities to produce pitch-perfect, sippable coastal Chardonnay qualities of vivid fruit flavors balanced by hints of toast.

FOOD PAIRING: Ladybird Chardonnay is versatile enough to pair with a summery, al fresco meal of fresh-caught fish, grilled seasonal finds from the farmers market, or a harvest salad of fresh apples and gorgonzola cheese.

WINE STYLE: The nose offers fresh aromatics of lemon zest, delicate honey-suckle, and subtle white floral notes. Hints of oak contribute nuances of graham cracker and crushed almond. The palate is marked by juicy acidity and flavors of bright golden apple and crisp green pear, leading to a soft, supple mouthfeel, and finishes with a touch of toasted marshmallow.

BLEND
100% Chardonnay

AGING
100% French Oak

ALCOHOL
13.5%

BOTTLE DIMENSIONS:
Height 11.79"
Width 3.27"

CASE DIMENSIONS
39.5 lbs.
Height 12.50"
Length 12.55"
Width 9.45"

PALLET CONFIGURATIONS
42" x 48"
56 cases per pallet
14 cases per layer
4 layers per pallet

UPC



SCC

