



IMPLICIT
CELLARS

2024 CALESA VINEYARD Chardonnay

Calesa Is the New Avidity

Your favorite Chardonnay just got a name upgrade.



Nestled among the mountain tops of Sonoma County, Petaluma Gap is the Sonoma Coast's newest designated AVA. With expansive Pacific Ocean views, Calesa Vineyard sits at the heart of the "wind gap," where coastal winds and cool temperatures create ideal conditions for exceptional Chardonnay. Fog-laden breezes encourage slow, even ripening, resulting in wines with vibrant flavors and balanced acidity. Shallow, gravelly loam soils define our hillside block, planted to a selection of distinguished Chardonnay clones.

The 2024 Chardonnay harvest in the Petaluma Gap unfolded during a notably smooth, high-quality growing season. A return to typical weather patterns allowed grapes to ripen evenly, with harvest progressing efficiently from August through October. Persistent fog, steady winds, and cool temperatures preserved natural acidity and extended hang time, supporting balanced flavor development and strong varietal character. Growers and winemakers expressed optimism about the freshness and quality of the 2024 vintage.

Winemaker Notes: "In its third unveiling from this unwavering vineyard, we are proud to announce another Chardonnay star is born. Straw-golden in the glass, the 2024 Calesa Chardonnay opens with a huge brûlée-driven nose—crème brûlée crust, dried pineapple, toasted sugar, and slightly warm French oak rising immediately. Subtle notes of candle wax and Neroli oil add depth and intrigue, framing a core of Meyer lemon curd, verbena, and fresh citrus oil.

The palate is elixir-like and seamless, with a silken, almost glycerol mouthfeel that coats without weight. One hundred percent French oak bring quiet power and polish rather than overt sweetness, allowing fine, precise acidity to emerge from the mid-palate onward. There's real finesse here in this lifted, composed, and beautifully balanced white Burgundy from Sonoma.

The finish is long, glowing, and gorgeously persistent, echoing citrus, soft spice, and brûlée tones long after the glass is set down. A Chardonnay of confidence and grace. A good amount of batonnage and sur lies during its 14-month life in oak. Bottled unfiltered and unfined. Drink chilled but please, not overly when doing so."

~ Kirk Venge

Calesa Vineyard, Petaluma Gap AVA

125 Cases Produced

Alcohol % 14.3

Harvest Date 9/12/2024

Bottling Date 2/5/2026

14 Months in 40% New French Oak

Drinking Window: 2026–2031