



*In 1983, Tony and Herta (HB) Peju purchased thirty acres of vines in the famed Rutherford district of Napa Valley. They worked hard to build a winery, plant estate vineyards and raise their family. PEJU remains family-owned with Tony and HB's two daughters, Ariana and Lisa, guiding the business today. Ariana and Lisa are bringing fresh ideas while maintaining the meticulous focus on quality that began 40 years ago. With its landmark tower and warm hospitality, PEJU Winery is an integral part of the Napa Valley landscape.*

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## 2024 CHARDONNAY, NAPA VALLEY

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### VINEYARDS

We believe great wines are made in the vineyard and are committed to farming sustainably and naturally to preserve these properties for the long term. We are certified Napa Green at our Rutherford winery and vineyard. In 2019 all six of our estate vineyards were certified Fish Friendly Farming, as part of our ongoing commitment to sustainability.

### VINTAGE

The 2024 growing season unfolded with abundant winter rains, replenishing the soils and setting the stage for a promising vintage. A temperate spring allowed for steady vine development, followed by a warm but balanced summer, with cool morning fog maintaining acidity and freshness in the fruit. The harvest season progressed smoothly, with extended hang time enhancing structure, and depth. This vintage is expected to produce wines of elegance and complexity, showcasing vibrant fruit.

### TASTING

Our 2024 Napa Valley Chardonnay opens with graceful aromas of nectarine, lemon rind, and delicate oak spice, unfolding with whispers of crème brûlée and toasted hazelnut. On the palate, it glides with a refined balance—bright citrus and green apple lifted by vibrant acidity, yet softened by a silken texture and gentle minerality. Ariana Peju especially loves this wine for the way it strikes harmony between freshness and richness—equally delightful to sip today or to watch blossom with time in the cellar.

### DETAILS

**Appellation:** Napa Valley  
**Composition:** 100% Chardonnay  
**Oak:** 100% French, 30% new, 100% barrel fermented, 100% malolactic fermentation  
**Aging:** 8 months *sur lie*  
**Harvest:** September 2024  
**Release:** September 2025  
**Winemaker:** Sara Fowler  
**Alcohol:** 13.5%

### ACCOLADES

92 points, *James Suckling*  
90 points, *Wine Advocate*

