EST. 1876

SIMI

CALIFORNIA

Chardonnay

vint. 2023

SIMI Winery, founded in 1876, has a long history of championing female winemakers. Isabelle Simi, a natural leader and business owner, took over the winery at the age of 18 and led it with tenacity for over 70 years, striving to improve every drop of wine produced. We attribute our mindset and success to Isabelle, who bravely persevered through adversity, demonstrating what it truly means to be a boss.

VINTAGE 2023

An abundant winter precipitation refilled the soils and allowed vines to recuperate from multiple drought years. A later-than-average bud break and cooler temperatures throughout California during spring and summer allowed for a slower and more gradual development of the grapes. Harvest began late which allowed grapes to reach the desired balance between sugar and acid, resulting in wines with strong varietal intensity and balanced acidity.

WINEMAKER NOTES

The 2023 Chardonnay features flavors of baked apple with vanilla crème and pastry notes. Hints of juicy orange, butterscotch, nutmeg, and allspice complement a rich, round mouthfeel and a creamy, long finish. Enjoy this lively, food-friendly Chardonnay with Caesar salad, potato leek soup or New England clam chowder, Dungeness crab with drawn butter, chicken piccata, and lemon or shrimp risotto. Serve lightly chilled.

VINTAGE: 2023

VARIETAL COMPOSITION:
99% Chardonnay,
1% Other white varieties

SOURCING:
40% Sonoma County,
33% Central Coast, 27% Valley North

FERMENTATION:
8 months in French and American oak

TOTAL ACIDITY: 6.1 g/L

pH: 3.69

ALCOHOL: 13.5%

BOTTLING DATE: July 2024

Please enjoy our wines responsibly. © 2025 SIMI Winery, Healdsburg, CA