

WAYFARER

2024 CHARDONNAY ‘CUVÉE CLEO’

TASTING NOTES | The 2024 ‘Cuvée Cleo’ reveals explosive aromatics of salty ocean air, lemon, almond, orange blossom, honeysuckle, and sweet white florals. On the palate there is a creamy entry and mouthwatering juiciness, with supple nectarine and stone fruit on the finish. A mineral sensation bursts through the weight and volume of the wine for a crystalline finish with exceptional persistence.

VINTAGE NOTES | The 2024 Wayfarer wines are the product of an even, warm vintage that brought all components into balance, yielding great complexity, texture and depth. Rainfall was moderate throughout the cool winter months and into early spring, replenishing the vines without saturating the soil. Bloom occurred on schedule in late May, and warm weather continued throughout June and July, leading to even veraison during the first week of August. Harvest was also right on schedule, lasting from September 5th to the 30th. While peak temperatures throughout the growing season were above average, nighttime temperatures dipped lower than usual – the greatest diurnal shift on record at Wayfarer. This pronounced daily temperature swing developed intense flavors, bringing great character and structure to the wines, while maintaining a vibrant core of acidity. The vintage also brought more coastal wind than usual, which thickened the grape skins and focused the vines’ energy on berry development, deepening the nuance and density of the wines. Open and generous now, the 2024s will age gracefully over the next ten years.

WINEMAKING NOTES | The clusters were harvested by hand in the cool pre-dawn hours, hand-sorted, and gently pressed upon arrival at the winery. The juice settled for 24 hours before being racked into 500L French oak barrels. Native yeast slowly guided alcoholic fermentation in barrel, with periodic batonnage through malolactic fermentation. The wine aged sur lie for 15 months without any racking, fining, or filtration. We carefully racked the wine off its lees directly to bottle.

ABOUT | A study in nuance and complexity, our premier Chardonnay bottling exhibits a lifted minerality and expansive depth of flavor, balanced with electric acidity. ‘Cuvée Cleo’ showcases a single barrel of the Hyde Old Wente clone, typified by its floral notes, minerality, length, and persistence.

ACCLAIM | “The 2024 Chardonnay ‘Cuvée Cleo’ is a barrel selection, all Hyde clone. Bright and finely sculpted, the 2024 dazzles with its crystalline purity and tension. Lemon peel, crushed rocks, slate, mint and chalk sizzle with tension. There’s gorgeous translucence and energy. Brisk saline undertones extend the long finish. Quite simply, this is sensational.” 95-97 Points, Antonio Galloni, *Vinous*, January 2026

ORIGIN	Wayfarer Vineyard, Fort Ross-Seaview
BLOCKS	6, 28
CLONE	Hyde Old Wente
PRUNING	Double guyot
VINE YIELD	2.6 lbs/vine
HARVESTED	September 13, 2024
BOTTLED	February 2026
ALCOHOL	14.3%
pH	3.40
TA	5.9 g/L
PRODUCTION	50 cases
WINEMAKER	Todd Kohn