

# Shafer

Shafer's single-vineyard Chardonnay is produced from small-clustered clones of grapes selected for their low yields and distinctive flavors. The vineyard is named for its Red-shouldered Hawks and other birds of prey, who play an important role in Shafer's sustainable farming practices.

## RELEASE DATE

September 1, 2025

## VINEYARD LOCATIONS

Shafer's Red Shoulder Ranch estate vineyard in Carneros

## 2024 GROWING SEASON

The long 2024 summer offered ideal stretches of warm days and cool nights. In early September temperatures rose on cue, ushering in a harvest of bright, elegant fruit.

## VARIETAL COMPOSITION

100% Chardonnay

## BRIX AT HARVEST

22.8° - 25.0°

## FERMENTATION

Whole-cluster pressed and fermented with wild yeast in individual barrels (40% oak, 60% stainless steel); 0% malolactic fermentation.

## BARREL AGING

9 months in 40% new French oak barrels (Allier, Vosges) and 60% in stainless steel barrels.

## ALCOHOL

14.9%

## WINEMAKER'S COMMENTS

"This luminous Chardonnay fills the glass with elegant aromas of citrus blossom, honeysuckle, and exotic spice. Flinty minerality and bright honeydew melon add lift, while vibrant acidity and lithe structure create a sense of purity and poise. Beautifully balanced, it delivers energy, freshness, and lasting finesse."

— *Elias Fernandez, Shafer Vineyards Winemaker*



## Red Shoulder Ranch

2024  
CHARDONNAY  
CARNEROS | NAPA VALLEY