





BIN 5757

UNOAKED
CHARDONNAY

2024 SONOMA COUNTY

VINTAGE		2024		VARIETAL		Chardonnay (Unoaked)																	
VINEYARD								Sonoma County															
ALCOHOL		13.9%		pH		3.23		TA		7.60		CASES		701									
BARREL AGING								Fermented in stainless steel															
CLONE				Wente, Clone 4				SOIL TYPE				Mixed				BOTTLING DATE				April 30, 2025			

ABOUT	Bennett Valley Cellars began its journey 60 years ago in the Veneto region of Italy. Young Emilio Zanin eagerly worked in his grandfather's vineyard before and after school where he learned to love the hard work necessary to make fine wine. After immigrating to the United States in 1969, Emilio and his family have accomplished their life-long ambition of having their own vineyards. Nestled in the pristine Bennett Valley appellation in Sonoma Valley, Bennett Valley Cellars farms 40 acres of Pinot Noir and Chardonnay on two ranches: Simpatico Ranch and Marina's Vineyard. The well-drained volcanic alluvial soils and fog-cooled climate create an ideal growing environment for producing wines with flavors and aromatic characteristics unique to this beautiful valley.
WINEMAKER	Winemaker Toni Stockhausen's career was predestined. Born in Australia's renowned Hunter Valley to the famed winemaker Karl Stockhausen, Toni grew up in vineyards and lived on the winery property, learning her father's art of winemaking. At Charles Stuart University in Wagga Wagga, New South Wales, Toni studied Viticulture and Enology. After graduation, Toni went on to serve as Winemaker at high-profile wineries: Tisdall Winery, Mildara Blass, and Windsor Vineyards before coming to Bennett Valley Cellars. Toni's classical style of wine making is influenced by exposure to Old World Wines as well as making wine in Australia and California. Today, Toni works closely with owners Emilio and Luca Zanin crafting small lots of Estate Pinot Noir and Chardonnay as well as the Sonoma vineyards sourced BIN Series wines.
TASTING NOTES	Bright fresh aromas of apple and pear with hints of lemon zest and flint make this wine stand out from typical Chardonnay. The absence of oak allows the fruit and mineral flavors to mingle with the bright acidity and finish clean on the palate. The wine is refreshing on its own or pairs very well with fresh fish, cheese, and spicy cuisine.