



TRUE MYTH

Central Coast

CHARDONNAY

Sourced from premier vineyards in the Central Coast of California, our Chardonnay is a perfect expression of what coastal influence can create. Sunny days with strong, salty breezes coming off the Pacific Ocean and cool nights make the California coastline a dreamy spot for grape growing that True Myth is lucky enough to benefit from.

2024 VINTAGE

The 2024 Central Coast growing season began with abundant winter rainfall and a cool spring, followed by a warm, dry summer that advanced ripening. In Monterey County, healthy fruit set and warmer mid- to late-season conditions produced Chardonnay with strong aromatics, excellent varietal character and balanced acidity.

Along the San Luis Obispo Coast, morning fog and Pacific breezes moderated the warmth and preserved freshness. The resulting vintage offers expressive fruit, vibrant acidity and an elegant balance of richness and coastal energy.

VARIETAL
100% Chardonnay

STYLE
Rich and smooth with beautiful
bright acidity

APPELLATION
Central Coast sourced from
vineyard sites in Edna Valley,
SLO Coast, Los Olivos,
Happy Canyon, Alisos Canyon,
and Monterey

CERTIFICATION
SIP Certified Sustainable

AVERAGE VINE AGE
3 Years

OAK
9 months in 45% new oak

HARVEST DATES
9/19/2024 - 10/28/2024

ALC. 13.86%

PH 3.83

TA 5.96 g/L

RS 0.29 g/L

TASTING NOTES

On the nose, tropical fruit notes jump out of the glass and meld with a hint of orangey citrus. When sipped, the same tropical fruits jump out and are complimented by flavors of butterscotch, pear, and mandarin. A bright and mouthwatering acidity throughout each sip is balanced by a finish that highlights the classic Chardonnay creaminess and notes of vanilla.

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