

BLEND:	100% Chardonnay
ALCOHOL:	14.3%
PH:	3.8
TA:	0.56 gms/100ml
COOPERAGE:	Aged in 35% New French oak barrels for 18 months
HARVESTED:	October 4, 2023
PANTHERA:	[pan-therAH] Scientific genus of all large and powerful cats

LIONS HEAD

LUXURY COLLECTION

2023 PANTHERA CHARDONNAY RUSSIAN RIVER VALLEY

BORN BOLD

The Lions Head Luxury Collection demonstrates boldness where you least expect it. The power of these wines comes from the adept control and balance of fruit, acid, oak and time. Panthera wines are inspired by the subtleties in strength—captured through the bright acidity created by the cool climate of the Sonoma Coast and coaxed into powerful flavors by the winemaker at the blending table.

FROM THE CELLAR

"Panthera Chardonnay captures the essence of the Russian River Valley, offering vibrant fruit flavors elegantly balanced with a touch of oak. The aromas are enticing with hints of rich crème brûlée, juicy pears, and zesty lemon curd, with a subtle hint of vanilla imparted from barrel fermentation. On the palate, this Chardonnay unfolds with a smooth, velvety texture that echoes its aromatic complexity, leading to a crisp, flinty finish enhanced by well-balanced acidity. As the wine evolves on the palate, luscious stone fruit flavors linger, creating a memorable experience. This full-bodied, expressive Chardonnay will pair beautifully with a variety of dishes, elevating any meal."

-Stephanie Pope, Winemaker

TECHNOLOGY AND WINEMAKING

Our Lions Head Cellar houses some of the most progressive winemaking technology allowing our winemakers to craft wines of exceptional quality that showcase the distinctive lands they come from. The winemakers leverage tools like our optical sorter and cutting edge tanks; these ensure only the highest quality berries are delivered to the cellar. They facilitate 24/7 monitoring of pump-overs and micro-adjustments made to each small-lot fermentation tank throughout the winemaking process.

RESILIENCE IN THE VINEYARD

Vintage 2023 is characterized as one of the longest growing seasons in a decade. The mild weather lead to above-average crop yields. With all of the heavy winter rains, the reservoirs were full and soils saturated. The winter rains gave the vines much needed hydration as they woke up from their dormant winter. Cool weather and sunshine enabled a slow maturity for deep vibrant flavors.



Lions Head Collection is a Certified California Sustainable Winery