



2023
'COUP DE CŒUR'
SONOMA COAST CHARDONNAY

Each vintage, the tasting of individual lots of Chardonnay reveals a strictly limited number of barrels with truly outstanding features. These selected barrels are then judiciously blended to compose this magnificent cuvée. Handcrafted using classical Burgundian winemaking techniques, this wine represents our 'Heart's Astonishment' or 'Coup de Cœur.'



Proprietary name	'Coup de Cœur'
Name meaning	Heart's Astonishment
Varietal composition	Chardonnay
Type of wine	Cuvée of best barrels
Appellation	Sonoma Coast
Vineyard singularity	Fort Ross-Seaview & Russian River Valley Goldridge and volcanic soils
Typical harvest date	October
Picking	Night pick; manual; small lugs; refrigerated truck
Sorting	Cluster-by-cluster
Fermentation	In barrel through native yeast
Upbringing	14 months in French oak barrels from selected artisan coopers Malolactic Sur lies with bâtonnage
Bottling	Unfined, unfiltered
Ideal cellaring	3 to 5 years after harvest date
Arc of aging	15 to 20 years
Serving	55-59°F (13-15°C); Decant when served young

TASTING NOTES

"The 2023 'Coup de Cœur' sails out with opulent notes of allspice, candied ginger, and honeysuckle, giving way to a core of pineapple upside-down cake, cedar, and apple butter. The full-bodied palate is built like a brick house with a solid backbone of acidity supporting the densely packed orchard and tropical fruit layers, finishing with epic length and incredible texture."

99 points

Lisa Perrotti-Brown MW

The Wine Palate, July 2025

"The 2023 'Coup de Cœur' is focused on the nose with notes of lime oils, delicate flinty crushed stones, tarragon, green apples, and a fresh savory feel, with its delicate backing spice and oak spice framing the wine gently. It's full-bodied, with vibrant acidity weaving through the wine. It has a supple texture and a long, expressive feel, with mouthwatering, fantastic length through the finish. This incredible and complete wine floats away slowly, with a stony texture tying things together."

98 points

Audrey Frick

JebDunnuck.com, July 2025

