

AKANA

2024 CHARDONNAY

NORGROVE VINEYARD

SAN LUIS OBISPO COAST

ABOUT AKANA

Winemaker, Aaron Jackson, grew up on the San Luis Obispo Coast, home to one of the most coastal AVAs in California. Akana is focused on expressing this region at its essence. Sourced from vineyards just miles from the Pacific, these sites experience constant wind, fog, and extended growing seasons that shape wines with structure, freshness, and precision. The name Akana, taken from Aaron's great grandmother's maiden name, reflects the personal connection behind this label and its long-term vision. These wines are driven by place above all else, with an emphasis on clarity, balance, and consistency from vintage to vintage.

ABOUT THE WINE

Situated just four miles from the Pacific Ocean, Norgrove Vineyard is a cool, windswept site west of the Arroyo Grande AVA, defined by ocean exposure and thin marine shale soils. When we came across this site in 2021, we knew it had the potential to capture the extremes of the SLO Coast and serve as the foundation for a focused, Burgundian-inspired Chardonnay—balancing bright acidity and minerality with subtle texture and oak influence. Harvested at 22.2° Brix from a south-facing, organically farmed Clone 4 hillside block, the fruit was whole-cluster pressed and fermented in barrel over three weeks. The wine completed full malolactic fermentation and aged for 10 months in 15% new French oak without stirring, followed by an additional six months in stainless steel before bottling in February 2026.

TASTING NOTES

The aromas open with lovely notes of lemon zest, lemon curd, struck flint, crushed oyster shell, and a hint of brioche. On the palate, the wine brims with unbelievable freshness and energy, showing bright yet concentrated flavors of fresh citrus, minerals, and delicate notes of yeast and lightly toasted oak. More Burgundy than California in profile, it shows its ultra cool climate, oceanic influence through and through.

TECHNICAL DATA

HARVEST DATE: 9/13/24

ALCOHOL: 13.0%

PH: 3.27

ELEVAGE: 10 months in French oak, 15% new, followed by 6 months in Stainless steel. 16 months total

PRODUCTION: 141 cases



~ BOUNDARIES ARE FEW ON THE ROAD LESS TRAVELED ~