

LIONS HEAD

LUXURY COLLECTION

2024

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

"In the glass, the 2024 Panthera Chardonnay reveals a brilliant pale straw hue. The nose is vibrant and expressive, opening with aromas of quince, crisp green apple, and sun-ripened apricot, layered with notes of lemon curd, flint, and a delicate touch of honeysuckle. The palate is generous and silky, unfolding into lively mineral nuances and bright citrus flavors of lemon and lime. Subtle hints of toasty oak add depth and complexity without overshadowing the wine's freshness. Beautifully balanced and inviting, this Chardonnay combines richness with vivacity, carrying through to a long, elegant finish. A natural companion at the table, it pairs beautifully with fresh seafood, roasted chicken, creamy pasta dishes, or can be enjoyed effortlessly on its own."

—Stephanie Pope, Senior Winemaker

BLEND:	100% Chardonnay
ALCOHOL:	14.1%
PH:	3.49
TA:	0.66 gms/100ml
RS:	0.12 gms/100ml
COOPERAGE:	Aged in 35% new french oak barrels for 18 months
HARVESTED:	Sept. 25 - Oct. 04, 2024
PANTHERA:	[pan-ther--AH] Scientific genus of all large and powerful cats

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

The 2024 growing season was exceptional for winemaking. Early-season rainfall created optimal soil conditions, fostering even bud break. As winter precipitation subsided in March, ideal spring drying conditions followed, setting the stage for a remarkable growing season. A heatwave over Labor Day accelerated ripening, shortening the harvest period and allowing it to conclude two to three weeks earlier than the previous year. The 2024 wines are aromatic, with incredible structure, reflecting the full potential of this outstanding vintage.

Lions Head Collection is a Certified California Sustainable Winery

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