

DAOU

RESERVE OLD VINE CHARDONNAY

2025

DAOU Reserve Old Vine Chardonnay comes from a special selection of old vines in Edna Valley. Here, in one of California's most esteemed Chardonnay regions, these mature vines produce a wine of remarkable depth and elegance.

Wine Profile

The 2025 vintage shimmers in the glass with brilliant golden-yellow hues. Effusive aromas of honeysuckle, orange peel, peach pie, toasted marshmallow and baking spices set the tone. The palate is beautifully woven with citrus, toasted oak, vanilla, graham cracker and roasted chestnut. A round entry, medium body and fine textures unfold into a rich, resonant finish.

The Vintage

The 2025 vintage will be remembered for producing wines of exceptional balance and refinement. The growing season was marked by moderate winter rainfall and remarkably mild summer temperatures, without the periodic heat spikes common to the region. These conditions fostered a gentle pace of ripening, allowing for extended hang time through harvest. The grape berries remained plump and the flavors matured beautifully—all while the fruit retained bright, natural acidity for lift and freshness. The resulting 2025 wines deliver elegant aromatics, lively textures, and pure varietal flavors.

The Vineyards

Edna Valley was championed as one of California's great Chardonnay regions starting in the mid-1970s. Here, the vineyards are located just five miles on average from the Pacific Ocean, in one of California's coolest winegrowing regions. The early-ripening Chardonnay grape thrives in these conditions, which lengthens the growing season and cultivates perfect physiological maturity in the fruit. The old vines chosen for the Reserve Chardonnay provide a wine that displays classic Edna Valley character and excellence.



Aging

9 months in 40% new French oak

Alcohol %

14.7%

Varietal

100% Chardonnay

AVA

Edna Valley