

JAMES

CALIFORNIA GROWN. FRENCH METHOD.

PASO ROBLES

Organic Chardonnay (Chablis-Inspired)

THE STORY

James began in 2023 when Chris, Barb, and Napa winemaker Phil Zorn headed south in search of the right vineyard for Chablis- and Sancerre-inspired whites. They found it in the JAMES Vineyard in the Creston District, producing their first vintage that year. Named after Barb and Chris's first son, JAMES is a family-run, 74% female-owned winery crafting wines from organic, SIP Certified vineyards powered by solar energy. The label's family-designed bandana reflects the winery's honest, practical spirit.

WINEMAKING

Picked early to take advantage of the cold climate, this Chardonnay is cold-fermented in small stainless-steel tanks for purity. With no malolactic fermentation or oak, the wine's bright acidity and mineral character create a fresh, focused, and balanced profile.

TASTING NOTES

Do you like Chablis? Then try this. JAMES Chardonnay is crisp and focused, with green apple, lemon zest, and white peach layered over wet stone and a touch of salinity. The palate is sleek and mineral-driven, finishing clean and bright — modern California with old-world restraint.

2024 GROWING SEASON

A mild spring and sunny summer allowed slow, even ripening, while cool nights preserved acidity. Fruit showed clarity and minerality — ideal for a bright, terroir-driven style.

VINEYARD

Sourced from the CCOF-organic JAMES Vineyard in the Creston District, grown in sandy loam soils for purity and freshness. The solar-powered, SIP Certified estate reflects a strong commitment to sustainability.

FOOD PAIRING

Chef Brian Dunsmoor's Wood-Grilled Halibut at Hatchet Hall pairs beautifully, its smoky richness complementing the wine's citrus tension and minerality.

WINE SPECIFICATIONS

APPELLATION:	Paso Robles, CA
VARIETAL:	100% Chardonnay
ALCOHOL:	13.5%
VINTAGE:	2024
SUGAR:	1g/l
WINEMAKER:	Philip Zorn — Paso Robles, CA
UPC:	628176930015
SCC:	10628176930012
PALLET:	56 Cases



jameswine.com