

Covenant

2025 COVENANT BLACK LABEL CHARDONNAY

ABOUT THE WINE:

The Covenant Black Label was created as a premium mevushal wine for the finest kosher dining establishments. As we refined our flash pasteurization methodology, we discovered the potential to bring this same quality to other classic varietals.

TASTING NOTES:

The 2025 Covenant Black Label Chardonnay is sourced from the renowned Scopus Vineyard on Sonoma Mountain, the same exceptional site that produces our Covenant Chardonnay Lavan. What distinguishes the Black Label is both technique and style: fermented in a higher proportion of new oak and bottled earlier, it presents a more full-bodied expression of this remarkable terroir. Our refined flash pasteurization process, applied before fermentation, accelerated the wine's evolution in barrel, allowing for this earlier release while developing greater richness and more pronounced oak influence. The result is a Chardonnay of depth and presence, offering a bolder interpretation of Sonoma Mountain's distinctive character.

VARIETAL:

Chardonnay

APPELLATION:

Sonoma Mountain

PRODUCTION NOTES:

Native Yeast Fermentation;
Native ML; Unfined; Mevushal

AGING:

6 Months in 100%
French Oak (50% New)

CASES PRODUCED:

325

SUGGESTED RETAIL:

\$55

CHARDONNAY

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