

DND - DO NOT DISTURB

Clarksburg “Concierge”



Winemaker

Jay Nunez

Wine region

Clarksburg, California

Story

Inspired by the relaxed vibe of boutique hotels in Palm Springs, Joshua Tree, Cambria, and the South of France, this project brings a sense of nostalgia and fresh memories. Each cuvée is named after something you'd find in a hotel—like Cabana (orange), Concierge (white), and Room Service (red). Do Not Disturb Wines: we let the vines do their thing, so you can do yours.

Vineyard

This Chardonnay comes from ‘The Home Ranch,’ a sixth-generation Dutch family farm in Clarksburg, where the family has lived since settling in the area. Warm late-season days brought the fruit in by early August. Rich alluvial soils and balanced crop loads helped produce a bright, fresh style of Chardonnay.

Vinification

The fruit was foot-tread, lightly pressed, and cold-settled for two days. After fermentation in neutral Burgundy barrels, the wine was racked off the lees, returned to the same barrels, and rested for a year with weekly stirring for the first two months.

Tasting Notes

Deep gold color in the glass. The nose opens with zesty lemon-lime, chamomile, and a whisper of flinty hay. On the palate, this Chardonnay is crisp and refreshing, with bright citrus, delicate florals, and a clean mineral finish. Easy-drinking and vibrant, it's perfect for sunny afternoons or casual dinners.

Food Pairing

This wine is perfect with fish tacos, roasted chicken with herbs, spring pea pasta, zucchini fritters and with cheeses like Brillat-Savarin, young Pecorino and fresh goat.

QUICK FACTS

Variety

100% Chardonnay.

Aging

Neutral Burgundy Barrel - 12 months.

Farming

Organic Certified.

