Virginie Boone on the 2024 Vintage

JEB DUNNUCK

97 PTS

2024 CHARDONNAY PISONI ESTATE

From own-rooted vines planted in 1999, the 2024 Chardonnay is highly textural, coming from the higher reaches of a historic site in deep granite soils, a blend of two distinct blocks. Made with native fermentation without racking, fining, or filtration and aged in 40% new oak over 17 months, it's a generous, medium-bodied phenolic white that speaks to a purity of orchard fruit, gravelly stone, and wildflowers, integrated in oak and acidity. This beautiful, layered wine will age over many years. Hold and drink 2028-2038.

97 PTS

2024 PINOT NOIR PISONI ESTATE

A block and barrel selection, the layered, medium-bodied 2024 Pinot Noir focuses on four blocks from the ridges of this famous site with shallower soils and some of the oldest vines, 40% whole-cluster, native-fermented before spending 17 months in 40% new oak. With lower yields, it's a densely weighted, concentrated wine from high elevation, where both the weather and soils are extreme, granitic, and decomposed. With red berry fruit, cardamom, savory forest, and finely tuned structure to go another decade or more, hold and drink 2028-2040.

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