



XANDER SOREN WINES



2024 XANDER CHARDONNAY Santa Barbara County (Central Coast)

Reflecting a love of white wines from Burgundy, our first chardonnay is inspired by the fruit concentration of the Mâconnais but with the textured elegance of Meursault. This cool climate Santa Barbara clonal blend is ideal for those who prefer elegant styles of California chardonnay that offer a restrained balance of oak and fruit.

Tasting Notes

Tropical aromas of passionfruit and guava along with ripe pear are layered over hints of honeysuckle and citrus marmalade. The palate is generous and polished, with stone fruit and bright citrus balanced by lively acidity and the use of tasteful oak. The long, juicy finish carries notes of almond skin, coconut, and a light touch of cedar, leaving a fresh yet richly textured impression.

Pairings

This elegant California Chardonnay pairs broadly with dishes like seared scallops, roast chicken, shellfish with butter, mushroom risotto, and Comté or aged Gruyere cheeses. Japanese pairings include miso-glazed black cod, anago (sea eel), grilled kinmedai or sashimi (golden-eye snapper) and yakitori.

Release

March 2026
125 cases produced
\$75 (750ml) / \$150 (1.5L)

Winemaker - Shalini Sekhar

Our minimal intervention winemaking process begins with gentle whole cluster pressing. The juice settles overnight before being racked to French oak barrels where primary fermentation is completed by carefully selected yeasts. Each clone of Chardonnay grapes is pressed, fermented, and aged separately. The wine undergoes partial Malolactic fermentation to achieve the perfect balance of depth and freshness.

ABV 13.4%
pH 3.61
TA 5.4

Bottled with minimal effective SO₂.

Barrel Aging

10 Months in French Oak and Stainless Steel
30% New French Oak
35% two plus year
35% stainless steel

Cooperages

Siruge, Damy Exclusive, Francois Freres, Chassin

All our vineyard partners practice certified sustainable farming



"At IFU, wines are a central part of our dining experience, and we seek bottles that support umami-rich foods with a long and refined finish. The XANDER Chardonnay finds a natural rhythm with dishes that combine richness, gentle sweetness, and even a touch of heat—like my signature Jumbo Prawn with Chili Mayo. All of Xander's wines elevate the flavor of my dishes and are compelling alongside Cantonese delicacies such as shark fin or abalone."

Chef Ken Kimura
IFU Osaka

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PINOT NOIR