

Chardonnay

2022

Blend: 100% Chardonnay

Alcohol: 13.6% abv **TA:** 6 g/L **pH:** 3.39

Case Production: 653 cases

Date Bottled: 6/20/2023

Grape Source(s): Yakima Valley AVA, WA

Aging: 67% stainless steel, 33% new French oak barrels sur lie for 3 months with weekly batonnage

Winemaker Notes: The cool temperatures of the 2022 vintage contributed to wines with beautiful flavor development producing elegant wines with captivating aromatics and character. The wines from this vintage exhibit great acidity and freshness with moderate alcohol. After hand harvesting and carefully pressing the grapes, we fermented a portion of the juice in new French oak barrels while fermenting the remainder in stainless steel tanks. Following fermentation, we aged the barrels sur lie and employed a traditional batonnage approach for added complexity and layers. We kept the tank fermented batch free from oxygen to retain the fresh aromatics. Once the desired mouthfeel was achieved on the barrel portion, we combined them with the tank portion prior to bottling. The resulting wine is rich and creamy on the palate with vibrant aromas on the nose.

Awards:

Silver medal - 2023 San Francisco International Wine Competition

Pairing Suggestions:

- Grilled lobster with butter sauce
- Roasted chicken
- Soft cheddar cheeses

Price: \$18.00

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Last updated: 5/04/2024