



## 2022 CHARDONNAY

### COLUMBIA VALLEY

<b>Varietal Composition:</b>	100% Chardonnay
<b>Appellation</b>	Columbia Valley
<b>Bottled:</b>	July 17, 2023
<b>Technical Data:</b>	Alc. 13.5% by vol; RS: .04; TA: 7 g/l; pH 3.90
<b>Cases Produced:</b>	3,665
<b>Production &amp; Aging:</b>	Fermented in Stainless Steel with 30% new French Oak staves.

#### THE VINTAGE

The 2022 growing season in Washington was notable for a cool, wet spring, a hot, but brief, summer, and nearly-unprecedented warm finishing weather in late September and almost all of October. It is expected to be a top quality vintage, despite overall higher tonnages due to increased berry and cluster size.

#### THE VINEYARD

Sourced from a number of award-winning vineyards in Washington State's Columbia Valley's AVA.

#### THE WINEMAKING

Throughout harvest, Winemaker Richard Batchelor worked closely with local growers and visited each vineyard to taste for maturity and ripeness to determine the precise moment to pick the fruit. Grapes were harvested during the cool hours of the morning to preserve bright fruit notes and destemmed into the press, where each lot was processed on a champagne cycle. This is a slower press cycle that is extremely gentle on the fruit ensuring optimum fruit character is preserved. The juice was kept separate and partially fermented in stainless steel tanks with French oak staves. Once fermentation was finished, this wine was blended together to encapsulate the varietal character and highlight the harmony arising from the wood fermented portion.

#### TASTING NOTES

Aromas of honeydew melon, peach and caramel paired with a creamy palate with hints of honey and fig with a lingering butterscotch finish.

#### AWARDS

New Release

