



CHARDONNAY 2024

YAKIMA VALLEY - OLSEN VINEYARD

BLEND

100% Chardonnay

APPELLATION

Yakima Valley

VINEYARD

Olsen Vineyard

CLONES

85% Wente Clone
15% 809 Musque Clone

WINE ANALYSIS

5.9 grams/L Total Acidity
3.48 pH
13.5% Alcohol

OAK PROGRAM

Fermented in 58% neutral French oak,
10% concrete, 18% once used French
oak, 14% stainless barrel

TECHNIQUES

Gently whole cluster pressed. 100%
native ferments. Stirred weekly during
primary and malolactic fermentation.
Aged on lees 10 months.

PRODUCTION

4,800 bottles

RETAIL PRICE

\$38

UPC

856589001200

CURRENT & PAST SCORES

2022 - 93 Points, Owen Bargreen
2022 - 91 Points, Decanter
2021 - 91 Points, NW Wine Report
2021 - 91 Points, James Suckling
2019 - 92 Points, Vinous
2019 - 91 Points, James Suckling

WINEMAKER'S NOTES This classic Washington State Chardonnay hails from Olsen Vineyard, one of the state's premier vineyards. This is a high elevation, cool site that sits at an elevation of 1,110 feet - 1,350 feet. It was picked at perfect ripeness preserving its beautiful fruit flavors, racy acidity and natural balance. This is an amazing food wine that should be the star of setting your imagination on fire with pairing possibilities.

