



CHARDONNAY 2022

YAKIMA VALLEY - OLSEN VINEYARD

BLEND

100% Chardonnay

APPELLATION

Yakima Valley

VINEYARD

Olsen Vineyard

CLONES

78% Wente Clone
22% 809 Musque Clone

WINE ANALYSIS

6.5 grams/L Total Acidity
3.42 pH
13.2% Alcohol

OAK PROGRAM

Fermented in 70% neutral French oak,
19% concrete, 6% stainless steel, 5%
new French oak

TECHNIQUES

Gently whole cluster pressed. Mostly
native ferments. Stirred daily during
primary fermentation, weekly during
malolactic fermentation. Aged on lees
10 months.

PRODUCTION

6,000 bottles

RETAIL PRICE

\$37

UPC

856589001200

CURRENT & PAST SCORES

2021 - 91 Points, *NW Wine Report*
2021 - 91 Points, *James Suckling*
2020 - 92 Points, *Vinous*
2019 - 91 Points, *James Suckling*
2018 - 92 Points, *Wine Enthusiast*

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.*

