



## 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 62% neutral French oak,  
21% concrete, 12% new French oak,  
5% 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.*

