



TA: 0.56 g/100mL

PH: 3.57

ALCOHOL: 13.8%

BLEND:

100% Chardonnay

WASHINGTON STATE

2021 Grand Estates Chardonnay

VINTAGE NOTES

- 2021 was a very warm growing season which resulted in intensely concentrated flavors in the wines.
- Our typical cool nights during harvest helped us retain the wonderful natural acidity Washington is known for.
- The season produced red wines dark in color and dense in concentration and white wines with varietal character and bright vibrancy.

VINEYARD NOTES

- Fruit was sourced from premier vineyard sites throughout the Columbia Valley, including Yakima Valley, Horse Heaven Hills and Wahluke Slope.
- Columbia Valley is mostly dry with less precipitation due to the rain shadow effect from the surrounding Cascade Mountain range.
- Vineyards are 100% drip irrigation. This, combined with the low water-holding capacity of the soil, allow for precise control of the vines.

WINEMAKING NOTES

- 64% of the blend was fermented in oak and went through malolactic fermentation to build a rich mouthfeel component to the blend.
- Weekly stirring of barrels allows the wine to build complexity, while showcasing classic Chardonnay flavors of apple and pear.
- 36% of the blend was fermented in Stainless Steel tanks with no malolactic fermentation to showcase the bright acidity in the wine.

RECOMMENDED FOOD PAIRINGS

- Chicken salad with apples and brie cheese, crab cakes, and herb crusted pork chops.

TASTING NOTES

“This Chardonnay opens with intense fresh fruit aromas of apples, pears, and melons, joined by signature characters of crème Brûlée, caramel and graham cracker. Ripe orchard fruit flavors are joined by creamy, buttery notes and balanced by lively acidity.”