



## COLUMBIA VALLEY

### 2021 Indian Wells 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

- The Chardonnay fruit was sourced from warmer sites in the Columbia Valley, including our Cold Creek Vineyard to extract vibrant flavors.
- The warm days cause the grapes to assert sweet citrus and tropical characteristics, while the cool nights promote structure and balance.

#### WINEMAKING NOTES

- Ripe grapes were lightly pressed and inoculated with yeast designed for accentuated, fruit-forward flavors.
- 85% sur lie aged for 8 months to integrate the fruit and oak flavors and provide a rich mouthfeel.
- Aged in 75% neutral oak, 10% new oak and 15% stainless steel.

#### TASTING NOTES

Specially selected and carefully aged, our Indian Wells Chardonnay balances tropical fruit and creamy butterscotch flavors with a hint of toasted oak. – Katie Nelson, Winemaker

TA: 0.54 g/100 mL

PH: 3.71

ALCOHOL: 14%

RESIDUAL SUGAR: 0.33 g/100 mL

BLEND:

100% Chardonnay