



SEASONS Chardonnay

COLUMBIA VALLEY

2021

LIMITED RELEASE UP TO 198

198

DAVID ROSENTHAL WINEMAKER

This Chardonnay was fermented and aged in oak barrels for 10 months and for the first time ever, the wood for the new barrel portion was seasoned for two years at the winery giving the wine a subtle spice and nutty character combined with concentrated fruit notes of apple and pear. This is a truly unique wine!

TA: 0.52 g/100 mL

PH: 3.54

ALCOHOL: 14.5%

RESIDUAL SUGAR: 0.05 g/100 mL

BLEND: 100% Chardonnay

CASE PRODUCTION:

198

COLUMBIA VALLEY

2021 Limited Release Seasons 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

- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- Warm, sunny days and cool evenings create ideal conditions for aroma and flavor development in the ripening grapes.
- 80% of the fruit was sourced from Lawerence Vineyard, while the remaining 20% came from our Cold Creek and Canoe Ridge Estate Vineyards.

WINEMAKING NOTES

- Cool fermentation with very fruit forward yeasts were carefully monitored to preserve the crisp fruit characteristics.
- 20% of the juice was aged in new oak barrels. Seguin Moreau staves were seasoned in Woodinville and then sent to Columbia Crest for cooperage

TASTING NOTES

This Chardonnay was fermented and aged in oak barrels for 10 months and for the first time ever, the wood for the new barrel portion was seasoned two years at the winery giving the wine a subtle spice and nutty character combined with concentrated notes of apple and pear. This is a truly unique wine! - David Rosenthal, Winemaker