



TA: 0.55 g/100mL

PH: 3.50

ALCOHOL: 13.5%

BLEND:

100% Chardonnay

COLUMBIA VALLEY

2022 Chardonnay

VINTAGE NOTES

- The season started with an unusually cool and wet spring. We saw below average temperatures from April-July which caused a delay in ripening.
- Harvest started two weeks later compared to the average vintage. Moisture in the ground helped develop beautiful canopies with a nice sized crop.

VINEYARD NOTES

- The Burn is located in south central Washington State between the Columbia Gorge and the Horse Heaven Hills AVAs.
- 91% of the grapes were harvested from Chapman Creek vineyard at The Burn.
- The combination of a warm climate, precipitation and higher concentration of moisture retaining soils, are ideal for this Chardonnay.

WINEMAKING NOTES

- 52% of the blend was fermented in oak and went through malolactic fermentation to build a rich mouthfeel component to the blend.
- 44% of the blend was fermented in stainless steel tanks with no malolactic fermentation to showcase the bright acidity in the wine.
- 4% of the blend was fermented and aged in cement eggs to build structure and unique fruit flavors.

RECOMMENDED FOOD PAIRINGS

- Tomato and Burrata salad, aged firm cheeses, shell fish with citrus

TASTING NOTES

This Chardonnay showcases a wide range of flavors and aromas from baked bread, fresh pear, multiple baking spices, floral notes and silky smooth minerality finish.