



TA: 0.76 g/100 mL

PH: 3.50

ALCOHOL: 12.8%

BLEND:

100% Chardonnay

COLUMBIA VALLEY

2022 Grand Estates Unoaked Chardonnay

VINTAGE NOTES

- The season started with an unusually cool and wet spring. We saw below average temperatures from April until July which caused a delay in ripening,
- Our harvest starting two weeks later compared to the average vintage. However all the moisture in the ground helped develop beautiful canopies with a nice size crop.
- The quality of fruit was outstanding and though we had to harvest select grapes earlier than expected, the wines are very promising, showing nice acidity, and great flavors.
- Both our white and red wines are showing well, and we cannot wait to see how they develop as they continue to age.

VINEYARD NOTES

- This region 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.
- Fruit was sourced from premier vineyard sites throughout the Yakima Valley and other parts of the Columbia Valley.

WINEMAKING NOTES

- After being pressed, the juice was cold settled followed by cool fermentations in stainless steel tanks.
- Most lots aged on light lees to build structure and enhance mouth feel.

RECOMMENDED FOOD PAIRINGS

- Tomato and Burrata Salad, Aged Firm Cheeses, Fish and Shellfish with Citrus.

TASTING NOTES

This Chardonnay is fermented in stainless steel, revealing a pure expression of the varietal-crisp apple flavors, bright melon, and silky textures on the finish.