



## COLUMBIA VALLEY

### 2022 Indian Wells Chardonnay

#### VINTAGE NOTES

- The season started with an unusually cool and wet spring. Below average temperatures from April to July caused delay in ripening, causing a late harvest.
- All the moisture in the ground helped develop beautiful canopies with a nice size crop.
- Although we had to harvest select grapes earlier than expected, the quality of fruit was outstanding. 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

- The Chardonnay fruit was sourced predominantly from the Wahluke Slope AVA.
- 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.
- 98% sur lie aged for 7 to 9 months to integrate the fruit and oak flavors and provide a rich mouthfeel.
- Aged in a combination of one year old French and American oak, neutral oak and 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, Head Winemaker

TA: 0.56 g/100 mL

PH: 3.53

ALCOHOL: 14.0%

RESIDUAL SUGAR: 0.33 g/100 mL

BLEND:

99% Chardonnay, 1% Muscat Canelli