



TA: 0.52 g/100 mL

PH: 3.59

ALCOHOL: 14.5%

BLEND: 100% Chardonnay

CASE PRODUCTION:

675

COLUMBIA VALLEY

2022 Limited Release Seasons Chardonnay

VINTAGE NOTES

- The 2022 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. 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

- 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.
- 38% of the fruit was sourced from our Cold Creek Vineyard, 28% came from our Canoe Ridge Vineyard and 32% was sourced from Lawrence 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. 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! – Holly Wells, Winemaker