



TA: 0.47 g/100 mL

PH: 3.71

ALCOHOL: 13.5%

BLEND:

100% Chardonnay

COLUMBIA VALLEY

## 2022 Buttery Chardonnay

### VINTAGE NOTES

- The season started with an unusually cool and wet spring. Below average temperatures from April until July caused a delay in ripening.
- Harvest started two weeks later than usual. Abundant moisture in the ground helped develop beautiful canopies with a nice sized crop.
- Fruit quality was very good and, though some grapes were picked earlier than normal, the wines are promising with nice acidity and great flavors.

### VINEYARD NOTES

- The Columbia Valley's unique and ideal conditions create grapes with both rich flavors and crisp acidity.
- The regions latitude provides an extra hour of sunlight (and heat) during the peak of the growing season creating intense fruit flavors.
- Columbia Valley receives only 1/3 (6" to 10") the annual rainfall vines need requiring drip irrigation which leads to more flavorful grapes.

### WINEMAKING NOTES

- After gently pressing the clusters, the juice was cold settled for two days then racked off solids to begin fermentation.
- The wine was fermented and aged with a combination of new American and French oak.
- Malolactic fermentation and our selection of wood gives the wine it's signature aromas of butter and sweet, toasty oak.

### RECOMMENDED FOOD PAIRINGS

- Pairs with caramel popcorn, pasta carbonara, chicken pot pie and corn on the cob.

### TASTING NOTES

Flavors of toasty oak and butter join apple and pear notes for a soft finish. – Keith Kenison, winemaker