



COLUMBIA VALLEY

2023 Cold Creek Vineyard Chardonnay

VINTAGE NOTES

- The 2023 growing season was marked by a delayed bud break. Following a cool April, May brought warmer weather, leading to a quick bloom just over a month after bud break.
- Favorable weather conditions persisted throughout the growing season, with warm, dry days and cool nights ideal for grape maturation. Harvest began earlier than usual.
- Lower yields, uniform canopies, and even ripening contributed to exceptional quality.
- Winemakers reported grapes with excellent sugar levels, acidity, nice tannins, and flavor profiles, indicating this vintage is on track to become one of the best in a long time.

VINEYARD NOTES

- Planted in 1973, the remote Cold Creek Vineyard is a warm, dry site producing wines of intensity and concentration.
- The low yielding old vines produce small clusters and small berries, resulting in bold varietal flavors and deep color.
- Cold Creek Vineyard is LIVE and Salmon Safe certified.

WINEMAKING NOTES

- Aged in 36% New French Oak, 31% 1 Year Old French Oak, 32% Neutral French Oak.
- Aged sur lie for 12 months with regular hand stirring to soften the wine and integrate fruit and oak flavors.

TASTING NOTES

The Cold Creek Vineyard provides warm and dry growing conditions which results in greater concentration of flavors. Our Cold Creek Chardonnay has hints of citrus fruit, green apple and minerality with a rich and creamy texture on the finish. – Taylor Butterfield, Winemaker

TA: 0.52 g/100 mL

PH: 3.59

ALCOHOL: 14.5%

RESIDUAL SUGAR: 0.13 g/100 mL

BLEND: 100% Chardonnay

CASE PRODUCTION:

2597