

INDIAN WELLS

2024 | CHARDONNAY

As the state's founding winery, Chateau Ste. Michelle combines a terroir-driven style with boutique winemaking practices to create expressive, world-class wines that reflect the distinct character of Washington's Columbia Valley.

TASTING NOTES

The Indian Wells Chardonnay is barrel aged for a minimum of six months and has balanced notes of tropical fruit and creamy butterscotch with a hint of toasted vanilla.

WINEMAKER NOTES

Specific strains of yeast are used which heighten the tropical fruit notes. Every single barrel of Chardonnay is hand stirred (Bâtonnage) weekly, adding weight and texture. 100% of the wine is aged sur lie (on the spent lees) between 8-10 months integrating the fruit with the oak. Barrels from 15+ coopers in different toasts levels and ages that results complexity.

VINEYARD / AVA

Nestled in the rain shadow of Washington's Cascade mountain range, lies the Columbia Valley, a region where abundant sunlight, cool nights, and volcanic soils converge to create wines of remarkable complexity.

VINTAGE NOTES

The 2024 vintage saw average temperatures, requiring less canopy and crop management, which allowed the vintage to naturally showcase its character. The white grapes benefited from a long ripening season, precise picking decisions, and minimal disease pressure, leading to flavorful, well-balanced wines.

TECHNICAL DETAILS

TA : 0.55 g/100mL

PH : 3.53

ALCOHOL : 14%

BLEND : 100% Chardonnay

WINEMAKER

Katie Nelson

Katie Nelson

SCAN TO DISCOVER MORE

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