



TA: 0.55 g/100mL

PH: 3.53

ALCOHOL: 14.0%

BLEND:

100% Chardonnay

COLUMBIA VALLEY

2024 Indian Wells Chardonnay

VINTAGE NOTES

- Despite extreme cold weather in January, the majority of vineyards across Washington demonstrated remarkable resilience, with minimal winter damage and normal yields.
- The 2024 vintage saw typical temperatures, requiring less canopy and crop management, which allowed the vintage to naturally showcase its character.
- Favorable harvest conditions, with warm days and cool nights, created an ideal balance of tannin and acidity, leading to exceptional fruit quality.
- Both red and white varietals thrived under spectacular ripening conditions producing decadent, intense and well-balanced wines.

VINEYARD NOTES

- Chardonnay grapes were sourced from vineyards in the Columbia Valley that produce tropical, ripe fruit characteristics.
- Warm sunny days promote sweet citrus and tropical characteristics, while cool evenings bring structure and balance in the grapes.

WINEMAKING NOTES

- Ripe grapes were lightly pressed and inoculated with yeast designed for accentuated, fruit-forward flavors.
- Sur lie aged for 7 to 9 months in a combination of French and American oak, neutral oak and stainless steel.

RECOMMENDED FOOD PAIRINGS

- Try this wine with shellfish, cream-based dishes, cheese and fruit

TASTING NOTES

“Specially selected and carefully aged, this premier Chardonnay balances tropical fruit and creamy butterscotch with a hint of toasted oak.”