



2022 Walla Walla Valley Chardonnay

Alcohol label %: 13.5 | **pH:** 3.47 | **Acidity (TA):** 6.85 | **Residual Sugar (g/L):** 0.0



Harvest

September 26th, 2022 at 22.7 Brix, 3.38 pH, and 7 g/L of titratable acidity. 100% Wente clone Chardonnay, Eritage Vineyard, block 16. All stainless steel fermentation and aging.

Winemaking

The goal for this wine is to make a Chablis style Chardonnay: high acid, stainless steel Chardonnay from a vineyard in the Walla Walla Valley. With the cool start to the 2022 vintage, the grapes were our first pick of the year toward the end of September. We typically want to pick it around 22 Brix, and we got it pretty close with bright acidity. Harvested on September 26th, the grapes were whole cluster pressed with the use of enzymes for settling and juice extraction and an ascorbic acid, SO₂, and tannin blend to control oxygen contact. The wine was fermented with QA23 yeast in a stainless steel tank at 56 degrees until completely dry. Total time: 26 days in fermentation. After fermentation was complete, SO₂ was added to stop ML from occurring. The wine was protein stabilized with bentonite, cold stabilized, crossflow filtered, and then prepared for bottling on January 26th, 2023.

Bottling

This stainless steel Chardonnay showcases the natural characteristics of the varietal without the intervening presence of oak or malolactic fermentation. It opens with pear, yellow apple, lime, and fresh linen on the nose followed by green apple, pear, and green pineapple on the palate. The wine's bright acidity carries through to the finish with a touch of minerality from the Palouse loess soil in which the grapes were grown. 100% Wente clone. Drink now through 2035.