

Chardonnay

LABEL: SUBSOIL

AVA: HORSE HEAVEN HILLS

VIN: 2022



WINEMAKER'S NOTES

This unctuous Chardonnay expresses aromas and flavors of apple, pear and lemon which are accentuated with notes of toasted marshmallow. The subtle toasty notes are well balanced by the acidity.

VINEYARD SOURCING

The grapes for this wine come from our estate Eagle & Plow Vineyard in the acclaimed Horse Heaven Hills.

GROWING SEASON

The 2022 vintage started out cool and wet and transitioned into a hot, but brief summer with a warmer than normal late September and October. A mid-April blizzard in combination with a late start to high summer temperatures caused bud break to be behind by two to three weeks and carry all the way through harvest. The lack of end of harvest frost allowed for longer hang time into early November.

WINEMAKING

These grapes were harvested in the very early hours of the morning so they would arrive to the winery cool. Once at the winery, the grapes went directly to the press where the juice was gently pressed away from the skins. The juice was allowed to cold settle for two days before racking. The juice was inoculated with a Chardonnay specific yeast and allowed to ferment cool over 30 days. A portion of the blend was fermented in barrel to add rich mouth-feel and complexity. We inoculated the barrels for malolactic fermentation to help contribute to the creamy mouth-feel. All the barrels were hand stirred throughout malolactic fermentation, further adding to the roundness. This Chardonnay has 22% new French and American oak impact. The remainder of the Chardonnay was fermented in stainless steel to bring out the fruit and maintain bright acidity.

TECHNICAL NOTES

Appellation: Horse Heaven Hills
Blend: 98% Chardonnay, 2% Viognier
Alcohol: 14.1%
T.A: 0.83 g/100 ml
pH: 3.78
UPC: 898012002620

ACCLAIM VINTAGE 2019:
BEST OF CLASS-CASCADIA

ACCLAIM VINTAGE 2018:
93 PTS-NEW YORK INT'L WINE COMP