

Chardonnay

LABEL: SUBSOIL

AVA: HORSE HEAVEN HILLS

VIN: 2024



WINEMAKER'S NOTES

A bright pale yellow in the glass, this Chardonnay shows floral lift with pear, orchard fruit, and subtle dried fruit on the nose. The palate is fresh and well balanced, carrying clean fruit purity and a seamless sense of weight. The finish is smooth, bright, and lingering with elegant orchard fruit accents. Pair with grilled salmon or steelhead with a light citrus glaze.

VINEYARD SOURCING

The fruit for this wine came from our estate vineyards in the Horse Heaven Hills. The fruit is exposed to dappled sunlight, allowing for uniform ripening and flavor development. Well balanced crop levels have allowed us to create wines with great depth and concentration.

GROWING SEASON

Bud break occurred later than usual. Despite the later start, the growing season unfolded at a relatively steady pace with few hot days and mild temperatures through the summer. This allowed for gradual development of the fruit. 2024 was shaped by its slower start, steady progress, and a climate that allowed for gradual, high-quality ripening. It required a careful balance of patience and resilience, ultimately resulting in exceptional fruit.

WINEMAKING

Primary Fermentation: Fermented primarily in stainless steel vessels.
Aging: 8 months in 8% new barrels, 92% in stainless steel.
Bottling Date: April 17, 2025
Cases Produced: 1,008
Drinkability: 2025-2030

TECHNICAL NOTES

Appellation: Horse Heaven Hills
Blend: 83% Chardonnay, 17% Viognier
Alcohol: 13.9%
T.A.: 0.65 g/100 ml
pH: 3.64

ACCLAIM, VINTAGE 2017:

93 pts - New York International Wine Competition

ACCLAIM, VINTAGE 2018:

88 pts - Wine Enthusiast

ACCLAIM, VINTAGE 2019:

Best of Class- Cascadia International Wine Competition
