

Chardonnay

LABEL: SUBSOIL

AVA: HORSE HEAVEN HILLS

VIN: 2023



WINEMAKER'S NOTES

Fresh fruit aromas such as papaya and pear fill the glass. On the palate, the fresh fruits are prevalent and rounded out on with subtleties of baked apple pie.

VINEYARD SOURCING

The grapes for this wine come from our Eagle & Plow vineyards located in the heart of the Horse Heaven Hills.

GROWING SEASON

The 2023 harvest was more normal than the past few vintages. We had a late start to spring bud break and had no extreme summer heat events. This led into an early harvest for white starting the day after Labor Day.

WINEMAKING

The 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. 100% of the wine was fermented in barrel to add rich mouth feel and complexity. We inoculated half of the barrels for malolactic fermentation to help contribute to the creaminess. All of the barrels were hand stirred throughout malolactic fermentation, further adding to the roundness in the mouth feel. As a whole, this Chardonnay has 2% new French and American oak.

TECHNICAL NOTES

Appellation: Horse Heaven Hills

Blend: 100% Chardonnay

Alcohol: 14.5%

T.A: 0.49 g/100 ml

pH: 3.88

ACCLAIM, VINTAGE 2017:

93 pts - New York International Wine Competition

ACCLAIM, VINTAGE 2018:

88 pts - Wine Enthusiast

ACCLAIM, VINTAGE 2019:

Gold - Cascadia International Wine Competition