

# 2022 COLUMBIA VALLEY CHARD

## WINEMAKER NOTES

Our 2022 Columbia Valley Chardonnay is vibrant, reflecting two unique vineyards. Pale gold in color, it offers aromas of green apple, pear, and lemon zest with hints of jasmine, vanilla, and toasted almond. On the palate, find a harmonious blend of citrus and orchard fruits, a creamy texture, and balanced acidity. Fermented in stainless steel and French oak with partial malolactic fermentation and lees stirring, it strikes a perfect balance between fruit purity and oak influence.

## VINEYARDS

**Lonesome Spring Ranch** - a highly respected vineyard in the Yakima Valley AVA, founded in 1996 covering 110 acres near the Yakima River, with elevations ranging from 850 to 1,100 feet, featuring a semi-arid climate and sandy loam soils.

**Rainmaker** - a prestigious vineyard located in the Horse Heaven Hills AVA, known for its unique terroir, meticulous and sustainable farming practices, and high-quality grape production.

## VINTAGE

The 2022 growing season featured a cool, wet spring, followed by a warm, consistent summer. This extended growing season allowed for gradual ripening and the development of complex flavors.

## PAIRINGS

Roast chicken, grilled seafood, creamy pasta dishes, roasted vegetables, soft cheeses like Brie or Camembert, herb-roasted pork tenderloin, lemon chicken piccata, and grilled vegetables.

**APPELLATION:** Columbia Valley

**COMPOSITION:** 100% chardonnay

**ALCOHOL:** 14.2%

**YEAST:** Native yeast

**FERMENTATIONS:** Stainless steel

**AGING:** Stainless steel

**CELLARING:** Enjoy now through 2028



**92 POINTS**  
OWEN BARGREEN

