

2021 Eritage Vineyard Chardonnay



pH: 3.44

Titrateable Acidity: 6.0 g/L

Alcohol: 12.9%

Harvest Parameters: August 24th, 2021 at 21.4 Brix, 3.38 pH, and 5.8 g/L of titrateable acidity.

Blend: 100% Wente clone Chardonnay, Eritage Vineyard, block 26. All stainless steel fermentation and aging.

Cases produced: 47

Release Date: April 2022

Winemaker's Notes: This stainless steel Chardonnay showcases the natural characteristics of the varietal without the intervening presence of oak or malolactic fermentation. It opens with pear, red apple, and apricot on the nose followed by green apple, peach, 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.

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 very hot 2021 vintage, the grapes were our first pick of the year toward the end of August. We typically want to pick it around 22 Brix, and we got it pretty close with bright acidity. Harvested on August 24th, the grapes were 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 58 degrees until completely dry. Total time: 27 days in fermentation. After fermentation was complete, SO₂ was added to stop ML from occurring, the wine was cold stabilized and bentonite was added to bind proteins. The wine was racked off the sediment and prepared for bottling. The wine was crossflow filtered and bottled on January 28th, 2022. 100% stainless steel.

Awards: Double Gold - 2022 Belle & Bottle Wine Awards