

# 2023 Eritage Vineyard Chardonnay



**pH:** 3.48

**Titrateable Acidity:** 6.1 g/L

**Alcohol:** 13.2%

**Harvest Parameters:** September 1<sup>st</sup>, 2023 at 21.7 Brix, 3.34 pH, and 6.5 g/L of titrateable acidity.

**Blend:** 100% Wente clone Chardonnay, Eritage Vineyard, block 16. All stainless steel fermentation and aging.

**Cases produced:** 120

**Release Date:** N/A

**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, yellow apple, lime, and fresh linen on the nose followed by green apple, 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. {2022 tasting notes}

**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. These grapes were our first pick of the year at the start of September. We typically want to pick it around 22 Brix, and we got it pretty close with bright acidity. The grapes were hand picked in the early morning and whole cluster pressed with the use of enzymes for settling and juice extraction and an ascorbic acid, SO<sub>2</sub>, and tannin blend to control oxygen contact. The wine was fermented with CVW5 yeast in a stainless steel tank at 58 degrees until completely dry. Total time: 18 days in fermentation. After fermentation was complete, SO<sub>2</sub> was added to stop ML from occurring. The wine was protein stabilized with bentonite, cold stabilized, crossflow filtered, and then prepared for bottling on February 1st, 2024.

**Awards:** Gold - 2024 Pacific NW Wine Competition

89 pts - Owen Bargreen

87 pts - International Wine Report (October 2024)