

2022 LA REYNA BLANCA CHARDONNAY

SINGLE BARREL



The 2022 Single Barrel La Reyna Blanca Chardonnay is a single-vineyard wine from the acclaimed La Reyna Blanca Vineyard, located at the top of the Royal Slope AVA.

Across the Columbia Valley, 2022 proved to be an exceptional vintage for white wines—especially Chardonnay. Working in close collaboration with our vineyard manager, the winemaking team implemented yield restrictions and precise canopy and irrigation strategies to enhance concentration and preserve the unique character of the vintage.

Harvested in the cool early mornings of the first week of October, the fruit was whole-cluster pressed directly into 100% new French oak barrels. A variety of barrel formats was used to build depth and complexity. Fermentation unfolded slowly at low temperatures over several months, followed by full malolactic fermentation to add richness and texture.

The wine aged on its lees for a full year before being racked, then continued aging in barrel for a total of 20 months. Just seven barrels were ultimately selected for the final blend, producing only 173 cases.

Bottled unfinned and unfiltered, this is a pure, focused expression of Chardonnay clones 76, 95, and 96, planted in 2010

“The finish is broad, persistent, and mouthwatering, leaving a trail of tropical fruit and toasted spice. A superbly crafted Chardonnay that merges opulence with tension in seamless harmony. Pair this with seared scallops over saffron risotto finished with a touch of preserved lemon and chive oil for an exquisite match.”

95 POINTS, JEREMY YOUNG, INTERNATIONAL WINE REPORT



LABELED AVA	ROYAL SLOPE
VARIETALS	100% CHARDONNAY
FERMENTATION	BARREL FERMENTED, SLOW AND COOL, OVER THE COURSE OF MONTHS
AGING	AGED IN 100% NEW FRENCH OAK FOR 20 MONTHS
ALCOHOL	14.9%
CASES	173
BEST BETWEEN	NOW – 2035
RETAIL	\$50