

2023 COLUMBIA VALLEY CHARDONNAY

SINGLE BARREL



The 2023 Single Barrel Columbia Valley Chardonnay is sourced from three standout vineyards: La Reyna Blanca and Solaksen in the Royal Slope AVA, and Conner Lee in the Columbia Valley AVA.

After several challenging vintages, 2023 marked a return to balance. The growing season followed a steady, predictable rhythm—typical ripening timelines, moderate yields, and ideal harvest conditions. That consistency allowed both vineyard and cellar decisions to be made with precision, resulting in fruit with strong concentration, natural acidity, and clear varietal character.

Harvest took place in the cool early mornings of early October. The fruit was whole-cluster pressed directly into 100% new French oak, with a range of barrel formats used to build depth and structure. Each barrel was fermented separately on its lees using six different yeast strains, with long, slow fermentations that developed complexity and texture.

The wine remained on lees throughout *élevage* and was aged for a total of 23 months in barrel. Fourteen barrels were selected for the final blend, producing 347 cases.

“Deep gold with honeyed hues, this wine opens with an aromatic decadence of Maui Gold pineapple, orchard flowers, and poached pear, accented by wet stone and a hint of bazooka gum. While the nose is lavish, the palate shifts to a precise, fresh intensity. Bright lemon curd, cinnamon apples, and a touch of brûlée crust give way to a long, focused draw, finishing with lasting fruit and fine pastry nuance.”

ALEX STEWART, WINEMAKER

LABELED AVA	COLUMBIA VALLEY
VARIETALS	100% CHARDONNAY
FERMENTATION	120 DAYS IN 100% NEW FRENCH OAK
AGING	23 MONTHS IN 92% NEW FRENCH OAK
ALCOHOL	14.8%
CASES	347
RETAIL	\$50

