

DESERT WIND

2022 CHARDONNAY DESERT WIND ESTATE VINEYARD



WINEMAKING NOTES

Our 2022 Chardonnay was made from grapes harvested in mid-September from our Desert Wind Estate Vineyard in the Wahluke Slope AVA. The grapes were gently pressed and the wine was fermented and aged for six months in stainless steel before bottling.

VINEYARD NOTES

The Wahluke Slope AVA is located in south-central Washington and is considered one of the warmer regions in the state. Our 480 acre Desert Wind Estate Vineyard is south-facing, with a gradual two percent slope ranging from 800 to 1,000 feet in elevation. The deep, rocky soil allows for excellent drainage, stressing the vines and allowing focused energy on fruit production. The resulting wines are highly pigmented and have excellent tannin structure.

TASTING NOTES

This pale gold Chardonnay is explosive on the nose, with a beautiful blend of floral and fruitful aromas. The wine starts intensely with white flowers, ripe pineapple, Graham crackers, bananas foster, and cantaloupe. Swirling and some time in the glass bring caramelized peach, rock salt, potpourri, and chamomile tea aromas. The wine is texturally pleasant without losing tension. Tropical fruits and a touch of salinity are present on the palate, and the mouthfeel is mouthwatering and fresh, with a perfectly dry finish. This is a great expression of Washington terroir that you can enjoy now or in the next 3 years.

SUSTAINABLE WA
CERTIFIED GRAPES

COMPOSITION: 100% CHARDONNAY

AVA: WAHLUKE SLOPE, WA | AGING: 6 MONTHS IN STAINLESS STEEL

ALCOHOL: 12.8% | PRODUCTION: 450 CASES