



2024 CHARDONNAY

APPELLATION:

Columbia Valley

VINEYARDS:

Stillwater Creek Vineyard located in the Frenchman Hills of Washington State's Columbia Valley. Certified Salmon-Safe.

TECHNICAL NOTES:

pH 3.36
TA 0.72 g/100mL
Alcohol 13.5% By Volume

FERMENTATION:

Handpicked and whole cluster pressed. Very slowly fermented in 225 Liter French oak barrels. The lees were stirred weekly to contribute to a rich mouth feel. Secondary fermentation was encouraged until the acidity was perfectly balanced.

AGING:

9 months in French Burgundian oak barrels
20% new Alain Fouquet Chassagne-Montrachet style 225-liter barrels

CASES PRODUCED:

225 cases

SENSORY NOTES:

The 2024 Stillwater Creek Chardonnay opens with expressive aromas of Gala apple, white pear, and ripe stone fruit, accented by layers of caramel and barrel spice. The palate is polished and balanced, offering flavors of crisp orchard fruit, baked pear, and a touch of brioche that add depth and complexity. Bright acidity and fine minerality frame the wine, leading to a long, elegant finish with lingering notes of apple, pear, and subtle oak spice. Enjoy! Drink 2025-2035.

93 Points – Owen Bargreen