



WOODWARD CANYON

EST. 1981

WALLA WALLA VALLEY

2015 WASHINGTON STATE CHARDONNAY

Inspired by the Grand Cru's of Burgundy, chardonnay was the first wine founder Rick Small made as a home winemaker. It was also the first varietal planted on the Woodward Canyon Estate Vineyard in 1977 which now could easily qualify as "old vines" at over 40 years of age. Since 1992, we have also sourced from the 1980 blocks of Celilo Vineyard that we combine with our estate fruit to produce our Washington State Chardonnay. Produced and bottled on site at Woodward Canyon Winery.

CURRENT SCORES

91 Points, *Wine Enthusiast*

"A blend of fruit from Woodward Canyon and Celilo vineyards, subtle aromas of pear, apple and toast lead to elegant well-balanced fruit flavors, brightened by tart acidity. The balance is exquisite. Apple flavors persist on the finish."

90 Points, *Robert Parker's The Wine Advocate*

"The 2015 Washington State Chardonnay is outstanding. Offering up classy notes of sautéed apple, peach and even subtle tropical hints, it hits the palate with medium-bodied richness, plenty of texture and impeccable balance. This is classic Chardonnay that has richness with freshness."

90 Points, *Wine Spectator*

VINEYARDS

Woodward Canyon Estate Vineyard (90%)

Established in 1976, Woodward Canyon is the western most vineyard in Walla Walla Valley AVA, roughly 15 miles west of Walla Walla Washington. Our southeast-facing chardonnay (Clone 108) blocks were planted in 1977. 42 vineyard acres planted and several more acres of green belts supporting native species such as western juniper, ponderosa pine, western sage brush, arrow leaf balsam root, and perennial wildflowers. Ritzville silt loam over fractured basalt, slope 15-18%, 750-850ft elevation. Managed in house by Woodward Canyon.

Celilo Vineyard (10%)

The Celilo Vineyard's location in the Columbia Gorge AVA is considered sub-alpine, sitting on the cusp of a wetter maritime climate to the west and the high desert to the east. Soils from the extinct volcanic cone of Underwood Mountain are deep and retain moisture well, allowing the vines to survive without irrigation. The vines' deep roots bring concentration and minerality to the wine, and the high levels of natural acidity bring balance to the wines. Woodward Canyon has been using the 1980 Chardonnay (Wente Clone) blocks since the early 1990's. 800-1200ft elevation.

VINTAGE SPECIFIC CHARACTERISTICS

The 2015 vintage was smaller and slightly warmer than 2014, yet at the same time gave impressive quality. Beautifully mature fruit was achieved through rigorous shoot thinning, leaf stripping and green harvesting.



WINE DATA

Varietal composition:

100% Chardonnay

Alcohol: 14.1%

Bottling Date: May 2016

Release Date: October 2017

MSRP: \$44

Case Production: 600 cases

WINEMAKING

Hand harvested and sorted

No racking or lees stirring

Barrel fermented in 100% French
Sirugue Burgundy, 20% new

Partial spontaneous malo-lactic
fermentation