



## WOODWARD CANYON

EST. 1981

WALLA WALLA VALLEY

### 2017 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 AND PAST ACCLAIM

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**91 Points, Cellar Selection, *Wine Enthusiast***

"This wine is equal parts fruit from Celilo and the winery's Estate vineyard. Seeing a kiss of 20% new oak from Burgundy barrels, the aromas draw you into the glass, with notes of spice, lemon curd, pear, mineral and apple. Sleek, seamless flavors backed by bright, lemony acidity follow. The finish sails into the distance. The balance is exquisite. This one is all about delicacy and restraint but it brings both in abundance."

**90 Points, *Wine Spectator***

"Crisp and lively, with elegant lemon and pear flavors that linger on the long, spicy finish."

**90 Points, *Jeb Dunnock***

**91 Points, *Wine Enthusiast* (v2015)**

**90 Points, *Robert Parker's The Wine Advocate* (v2015)**

**90 Points, *Wine Spectator* (v2015)**

#### VINEYARDS

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**Woodward Canyon Estate Vineyard (50%)**

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. 41 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 (50%)**

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.



#### WINE DATA

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**Varietal composition:**

100% Chardonnay

**Alcohol:** 14.1%

**Bottling Date:** May 2018

**Release Date:** July 2018

**MSRP:** \$44

**Case Production:** 327 cases

#### WINEMAKING

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Hand harvested and sorted

No racking or lees stirring

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

Partial spontaneous malo-lactic  
fermentation