



2019 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 at Woodward Canyon Winery.

CURRENT & PAST ACCLAIM

Best of Class & Gold, Great NW Wine's - 2020 Walla Walla Valley Wine Competition

93 Points, Owen Bargreen

92 Points, Editor's Choice, Wine Enthusiast

91+ Points, Vinous

90 Points, Jeb Dunnuck

VINEYARDS

Woodward Canyon Estate Vineyard (83%)

Established in 1976, Woodward Canyon is the westernmost 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. There are 41 vineyard acres planted and several more acres of green belts that support native species such as western juniper, ponderosa pine, western sagebrush, arrowleaf, balsamroot, and perennial wildflowers. Ritzville silt loam over fractured basalt, slope 15-18%, 750-850ft elevation. Managed in house by Woodward Canyon. All grapes are Salmon Safe certified.

Celilo Vineyard (17%)

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 1990s. 800-1200ft elevation.

TASTING NOTES

Our Washington State Chardonnay is light straw in color and brilliantly clear. Beautiful vibrant aromas of peach, melon, and light starfruit notes marry perfectly with the beautifully understated oak creating a subtle spice and vanilla. Whole cluster pressing gives delineated fruit flavors. The texture and weight create a very nice mouthfeel and leave ripe fruit flavors of nectarine, peach, and apple. The crisp acidity is balanced with the fruit creating good proportion. This nicely made wine is best served well chilled and paired with seafood such as Columbia River steelhead or smoked Idaho Kokanee trout.



WINE DATA

Varietal composition:

100% Chardonnay

Alcohol: 14%

Bottling Date: July 10, 2020

Release Date: September 2020

MSRP: \$44

Case Production: 821 cases

WINEMAKING

Hand harvested

No racking or lees stirring

Barrel fermented in 100% French

Sirugue oak, 20% new

Partial spontaneous malolactic fermentation