



WOODWARD CANYON

2022 CHARDONNAY

WASHINGTON STATE

TASTING NOTES

Our Washington State Chardonnay is medium lemon in color and brilliantly clear. Vibrant aromas of white floral, crushed apple, seashell, and pear marry perfectly with understated oak creating subtle spice and vanilla notes. Whole cluster pressing gives delineated fruit flavors.

The texture and weight create a pleasant mouthfeel and leave ripe fruit flavors of lemon, peach, and pome fruit. Acidity and fruit are balanced and in proportion. This meticulously made wine is best served well chilled. Pairs well with roasted poultry or creamy pasta dishes.

Proper storage for premium white wines is to cellar them on their side at 55 to 60 degrees and chill to 45 to 48 degrees (depending on the varietal) just before serving to avoid the development of tartrate crystals.



VINEYARD

Woodward Canyon Estate Vineyard

WINEMAKING

Hand harvested
Barrel fermented in 100% French Sirugue oak, 20% new
No malolactic fermentation

WINE DATA

Varietal Composition | 100% Chardonnay
Alcohol | 13.8%
Bottling Date | April 2023
Release Date | May 2023
MSRP | \$45
Case Production | 706 cases

ACCLAIM

Owen Bargreen **94**

Owen Bargreen v2021 **93**

Vinous v2020 **93**

James Suckling v2020 **93**

Wine Enthusiast **91**