



WOODWARD CANYON

2023 CHARDONNAY

WASHINGTON STATE

TASTING NOTES

This year's Chardonnay opens with a bouquet of inviting white florals, hints of seashell minerality, and crisp orchard fruit, complemented by subtle spice and vanilla notes from understated oak aging. The 2023 vintage showcases a vibrant mouthfeel with lively acidity that balances the ripe stone fruit flavors. This meticulously crafted Chardonnay is best served well-chilled to fully appreciate its vivacious character. It pairs beautifully with creamy pastas, or lighter seafood 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
Whole cluster pressed
Barrel fermented in 100% French Sirugue oak, 20% new

WINE DATA

Varietal Composition | 100% Chardonnay
Alcohol | 13.6%
Bottling Date | April 2024
Release Date | May 2024
MSRP | \$45
Case Production | 625 cases

ACCLAIM

Owen Bargreen v2022 **94**

James Suckling v2022 **92**

Sean Sullivan's NW Wine Report v2022 **91**

Wine Enthusiast v2022 **91**