



WOODWARD CANYON

2024 CHARDONNAY

WASHINGTON STATE

TASTING NOTES

This 2024 Woodward Canyon Chardonnay opens with a floral bouquet of jasmine, wet clay and ripe Asian pear, integrated with the gentle spice of tight-grained Burgundian oak barrels. The vintage showcases complexity on the palate, with lively acidity that complements fruit notes of lychee and apricot. This precisely crafted Chardonnay is best served well chilled to fully appreciate its refreshing, food-friendly character. Pair this bottle with white fish seared in brown butter or roasted chanterelle and porcini mushrooms over polenta.

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 -
Certified Live & Salmon Safe

WINEMAKING

Hand harvested
Whole cluster pressed
Barrel fermented 8 months in 100% French oak, 10% new

WINE DATA

Varietal Composition | 100% Chardonnay
Alcohol | 14.3%
Bottling Date | July 2025
Release Date | August 2025
MSRP | \$45
Case Production | 495 cases

ACCLAIM

Owen Bargreen v2023 **94**

Wine Advocate v2023 **92**

James Suckling v2023 **92**

International Wine Report v2023 **91**

