



## 2020 WASHINGTON STATE CHARDONNAY

Inspired by the Grand Cru's of Burgundy, chardonnay was the first wine founder, Rick Small, made as a home winemaker, and it was also the first varietal planted on the Woodward Canyon Estate Vineyard. This wine is a blend of two different blocks from our Estate Vineyard – our southeast-facing “old vines” block planted in 1978 and a newer, north-facing block planted in 2011. Produced and bottled at Woodward Canyon Winery.

### CURRENT ACCLAIM

---

**Gold, 2021 Great NW Invitational Wine Competition**

### VINEYARDS

---

#### Woodward Canyon Estate Vineyard

Established in 1977, Woodward Canyon is the westernmost vineyard in Walla Walla Valley AVA, roughly 15 miles west of Walla Walla, Washington. 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.

### TASTING NOTES

---

Our Washington State Chardonnay is light straw in color and brilliantly clear. Vibrant aromas of cider apple, beeswax, 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 nice 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. Pair with pan seared white fish, roasted squash, or game bird. A perfect wine for holiday dinners or large family meals.

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 prior to serving to avoid the development of tartrate crystals.



### WINE DATA

---

**Varietal Composition:**

100% Chardonnay

**Alcohol:** 14.2%

**Bottling Date:** June 2021

**Release Date:** December 2021

**MSRP:** \$44

**Case Production:** 418 cases

### WINEMAKING

---

Hand harvested

Barrel fermented in 100%  
French Sirugue oak, 21% new  
Partial spontaneous malolactic  
fermentation