



## 2021 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. 2021 was an exceptionally warm vintage with very low yields.

Produced and bottled at Woodward Canyon Winery.

### ACCLAIM

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93 Points, *Owen Bargreen*

91 Points, *Vinous*

93 Points, *James Suckling* (v2020)

92 Points, *Jeb Dunnuck* (v2020)

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### 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.

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### TASTING NOTES

Our Washington State Chardonnay is medium lemon in color and brilliantly clear. Vibrant aromas of crushed apple, stone, 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 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 creamy pasta dishes or a wide variety of dishes that include seafood or mushrooms.

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



### WINE DATA

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#### Varietal Composition:

100% Chardonnay

**Alcohol:** 13.6%

**Bottling Date:** May 2022

**Release Date:** July 2022

**MSRP:** \$44

**Case Production:** 248 cases

### WINEMAKING

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Hand harvested

Barrel fermented in 100%  
French Sirugue oak, 40% new

No malolactic fermentation