

2021 Gordon Estate Chardonnay

Composition: 100% Chardonnay

Appellation: Columbia Valley, WA

Fermentation: 100% stainless steel with

temperature regulation for optimal fermentation kinetics. Fermented to dryness and malolactic

fermentation was inhibited in order to retain the crispness of the wine.

Aging: Aged sur lees for 12 months in 100% stainless steel to enhance aroma and texture.

Winemaker notes: A golden, pineapple core hue with aromas of white flower, crisp stone fruit, citrus, and kiwi fruit. The palate holds rich and creamy flavors resembling lemon zest, yellow cake, and creme brulé with crisp acidity providing a backbone that offers a lengthy citrus and stone fruit aftertaste.

Bottling Analysis:

Alcohol by Volume 13.5% Titratable Acidity 6.0 g/L pH at bottling: 3.62 g/L

Bottled: January 31, 2023 - 300 cases

Seattle Wine Awards 90 PTS

