

After a hiatus of many years, we're very happy to bring back an Armstrong Family Winery Chardonnay. We've danced with making a Chardonnay a few times since our first vintage, but we don't grow the variety and we never quite found the right site for the style of wine we wanted to make. Fortunately, the perfect vineyard was right under our noses - one we had worked with many times before for red wine varieties. For Wild Angels, we're looking for the right balance of crisp acidity and just enough ripeness to make an elegant expression of the variety.



Vineyard

This Chardonnay is grown at Copeland Vineyard. We're honored to be working with this small block of Chardonnay at a family vineyard owned and managed by an exceptionally talented grower (and good friend) in the Yakima Valley, Patrick Rawn. The entire vineyard is only 26 acres, and this tiny 1.7-acre block was planted in 2000 and trained to a traditional VSP, double-cordon trellis system.

We have worked with Patrick and fruit from this vineyard since the 2013 vintage but the 2022 vintage is our first time working with the Chardonnay there. In the context of the region, Copeland is generally a cooler site and sits at 1,265 feet above sea level on very fine silt loam soils. Named for Patrick's great-grandmother, Gladys Copeland Schmidt, who moved to the Yakima Valley with her family in 1908, the vineyard is certified sustainable by the "Sustainable WA" rules of winegrowing. At only 26 acres (10.5 hectares) planted, Copeland hosts 12 different varieties which makes it something of a microcosm for the broader Yakima Valley and Columbia Valley AVAs, where a wide diversity of vinifera thrive - including, world-class Chardonnay.

Winemaking

- Blend: 100% Chardonnay
- Vinification: 100% hand picked and whole-cluster pressed.
- Barrel fermented and aged in 23% new French Oak and the remainder in stainless steel - no lees stirring.
- Bottled April 24, 2022

Tasting Notes

The 2022 vintage was outstanding by nearly every measure, but it started quite late and, for weeks, it seemed like it was going to be a cool year. Once summer arrived, however, it was near perfect and provided ideal growing conditions. For white varieties, this cool start created a somewhat shorter growing season, but autumn weather cooperated perfectly, allowing us to maintain freshness but with ample hang time to develop the flavors we're looking for.

In the glass, this wine is quite light in color. It has a delicate nose of perfectly-ripe pear, a bit of green apple, and a hint of lemon zest. It is delightfully crisp with apple notes layered on lemon curd but maintains an elegant texture that is somehow both fresh and round. The very subtle barrel notes contribute to a delicate but persistent finish. Suggested serving temperature is 50-55 F.

Technical Details

- 210 cases produced
- 13.2% ABV
- 3.43 pH
- 5.33 g/L TA
- Harvested Sep 30