

# DILLON



## 2022 'Stigma' Chardonnay

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*Single Vineyard. Single Varietal. Native Fermentation.*

VINEYARD		Freewater Rocks Vineyard
APPELLATION		The Rocks District of Milton-Freewater
BOTTLING DATE		November 2024
COMPOSITION		100% Chardonnay
RELEASE DATE		Spring 2026



### VINTAGE SUMMARY

The 2022 vintage in Walla Walla swung between three extremes: a cold spring, a brief midsummer heat spike, and a record-warm October that carried fruit to ideal ripeness. The long finish delivered full phenolic maturity and fresh acidity. The result? Wines of vivid fruit, moderate alcohol, and elegant structure.

### VINEYARD and WINEMAKING NOTES

Freewater Rocks Vineyard sits in The Rocks District of Milton-Freewater on the old alluvial fan of the Walla Walla River - dark basalt cobbles and gravel that drain fast and push roots deep. Chardonnay is a rarity here, which is exactly why we were drawn to it.

Harvested Oct 5 in the cool morning air. The fruit was lightly foot-crushed and held overnight in the cold cellar, then pressed the next day with a long, judicious cycle - tight fractions, only the cleanest portion kept for this lot. The light press settled briefly in tank off gross sediments, then it was barreled down for native fermentation and élevage in French oak (67% new).

Fermentation was long, slow, and cool. Full native malolactic wrapped late the following spring. The wine stayed on gross lees through élevage and rested 15 months in bottle before release. No racking until bottling; minimal bâtonnage. Bottled unfinned and unfiltered.

“Stigma” refers to the receptive tip of the pistil—the place pollen lands and begins the work of fertilization.

### TASTING NOTES

As with all our Chardonnays, this is a restrained, low-intervention white—the soul of Burgundy, but rooted here in The Rocks. It’s the most aromatic of my Chardonnays: orchard fruit and citrus up front, then a flicker of struck flint that nods to classic barrel-fermented whites. 2022 is lighter on its feet than some vintages—more lift, less weight—yet still broad across the palate, with a long, savory finish.

With air, the finish tightens and lengthens: stone, citrus oil, and a gentle savory note. Seamless, not showy. Classic in posture, generous in feel, built for the table.