

WATERBROOK

WALLA WALLA, WASHINGTON

Reserve

CHARDONNAY

2021 COLUMBIA VALLEY

TASTING NOTE

"Buttery and burnt sugar aromas lead to flavors of Asian pear, Gravenstein apple and flint. This is a big and bold "reserve style" Chardonnay that finishes with toasty oak, pear glaze and wet stone. Try this wine with poultry in cream sauce, tacos/burritos, duck breast and most pork dishes"

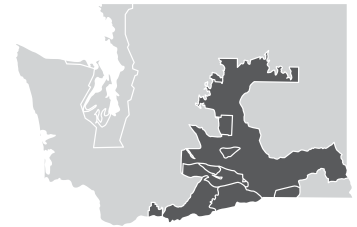
—John Freeman, Winemaker

VINTAGE NOTE

The 2021 growing season in Washington brought some of the warmest summer temperatures on record, and ultimately, a promising vintage with exceptional quality and flavors. Soaring vineyard temperatures were part of a 10-day heat streak in early summer, which, on the upside, helped prevent any disease from permeating the vines. A modest yield of smaller, beautifully ripe fruit was the theme across our Washington estates. Given the overall great weather, the pick started somewhat early. Chardonnays were relatively small-berried with loose clusters, with riper flavors of yellow apple and tropical fruit; this viscous Chardonnay has great palate-cleansing acidity. Weather, modest crop levels and good winemaking practices have opened the door for 2021 to be a high-quality, memorable vintage throughout the state.

VINEYARDS

78% Sagemoor Vineyard, 22% Skyfall Vineyard



WINEMAKING

Blend: 100% Chardonnay

Harvested: Sept. 6-9, 2021

Aged: 11 months in 60% new French oak barrels

Alcohol: 13.63%

TA: 5.6 g/l PH: 3.86

2019 | 90 POINTS – WINE ENTHUSIAST