



## 2021 Chardonnay Olsen Vineyard 100% Chardonnay



**Vineyard:** Olsen Vineyard  
**Appellation:** Yakima Valley  
**Clones:** 80% Wente Clone  
 20% 809 Musque Clone  
**Production:** 5,900 bottles  
**UPC:** 856589001200

### Wine Analysis:

- Total Acidity: 5.63 grams/L,
- pH: 3.52,
- Alcohol: 13.6%

### Oak Program:

- Fermented in 38% neutral French oak,
- 20% second use French oak,
- 19% concrete,
- 18% stainless steel,
- 5% Egg

### Techniques:

- Gently whole cluster pressed.
- 100% native ferments.
- Stirred daily during primary fermentation, weekly during malolactic fermentation.
- Aged on lees 10 months.



*from left to right...*

Chad & Janet Johnson, Cindy & Corey Braunel



**Winemaker's Notes:** This classic Washington State Chardonnay hails from Olsen Vineyard, one of the state's premier vineyards. This is a high elevation, cool site that sits at an elevation of 1,110 feet - 1,350 feet. It was picked at perfect ripeness preserving its beautiful fruit flavors, racy acidity and natural balance. This is an amazing food wine that should be the star of setting your imagination on fire with pairing possibilities.

**James Suckling**  
**91 Points**

*This has aromas of chopped apple, pear, white grapefruit and a hint of anise. Creamy, full-bodied and focused, with subtle spice on the lengthy, composed finish.*

*Drink now. Screw cap.*