



2022 Chardonnay Olsen Vineyard

100% Chardonnay



Vineyard: Olsen Vineyard
Appellation: Yakima Valley
Clones: 78% Wente Clone, 22% 809 Musque Clone
Production: 6,000 bottles
UPC: 856589001200

Wine Analysis:

- Total Acidity: 6.5 grams/L,
- pH: 3.42,
- Alcohol: 13.2%

Oak Program:

- Fermented in 70% neutral French oak,
- 19% concrete,
- 6% stainless steel,
- 5% new French oak

Techniques:

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

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.



from left to right...
 Chad & Janet Johnson, Cindy & Corey Braunel



Owen Bargreen - 93 Points

The opulent and neatly textured 2022 Dusted Valley 'Olsen Vineyard' Chardonnay is another outstanding edition of this wine. It comes off ripe and fat on the mouth, with bright underlying acidity. Layers of beeswax and honeydew melon combine with green apple, baking spice laced brioche and hints of papaya on the palate. Complex and delicious, with fantastic underlying verve, enjoy this beauty now and over the next eight years. Drink 2023-2031

Also: Decanter-91 Points