

BOOMTOWN

BY DUSTED VALLEY

2024 CHARDONNAY

*Boomtown by Dusted Valley offers classic Washington State wines with one goal
- to over deliver.*

In 2003, Wisconsin natives Chad Johnson and Corey Braunel left the comforts of their corporate jobs to move to Walla Walla and fulfill their dream of crafting world-class wine. Combining Washington State grapes with their rough and tumble know-how and a sizeable piece of their souls, the family created Dusted Valley and Boomtown.

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| Appellation: | Columbia Valley |
| Technical: | Alcohol: 13.5%, TA: 6.1, pH: 3.43 |
| Vinification: | 80% goes through ML |
| Oak Program: | Native fermentation in 100% neutral barrels ferment on lees for 8 months |
| UPC: | 856589001163 |

Winemaker's Notes:

This Chardonnay opens with notes of freshly cut pears framed by balancing acidity. Fresh, vibrant and a sure bet for Chardonnay lovers.

Vineyard Notes:

The Boomtown 2024 Chardonnay hails from several cool-climate vineyards in the Yakima Valley. The cooler climate offers a natural acidity that we seek in our finished wines and serves as the backbone of our Chardonnay program.

Yakima Valley:

Designated in 1983, Yakima Valley was the first federally recognized wine-growing region in the Pacific Northwest. The valley has an arid, continental climate, with annual average precipitation at just 8 inches (20 cm). It's one of the few appellations in the state where white varieties are more planted than red, led by Chardonnay and Riesling. Stretches of cooler terrain in Yakima Valley are home to almost half of the Chardonnay and Riesling grown in the state.



from left to right...

Chad & Janet Johnson, Cindy & Corey Braunel



DUSTED
VALLEY

CELEBRATING

20

YEARS

2003  2023