

# ABEJA



## 2016 Washington State Chardonnay

**Winemaker's Tasting Notes** - Fresh whiffs of lemon, vanilla bean and tropical fruits rise from the glass and continue throughout the entry. Flirtatious notes of Honeycrisp apple, marjoram, and cucumber sing though the bright acidity, indicative of the cool climate vineyards, and come into beautiful balance by the creaminess and viscosity which linger on the palate.

### **Varietal Composition**

100% Chardonnay

### **Vineyard Sources**

Connor Lee, Celilo, Mill Creek Estate

### **Appellation**

Washington State

### **Harvest Date**

September 6, 2016 – September 27, 2016

### **Oak Composition**

100% French – medium toast

40% new, 60% experienced

### **Chemistry**

Alc. 14.1%, pH 3.83, TA 0.65g/100ml

**Barrel Aging:** 9 months

**Bottling Date:** May 24, 2017

**Release Date:** November 2, 2017

**Cases Produced:** 753

**Winemaker:** Daniel Wampfler & Amy Alvarez-Wampfler

### **Seattle Wine Magazine – WA Chardonnay of the Year, More than \$40.00**

*“Abeja Chardonnay has long been a benchmark white wine for Washington, and Walla Walla-based Dan Wampfler and Amy Alvarez-Wampfler keep the tradition going with this gorgeous vintage, drawn from a trio of vineyards scattered across the state: Celilo, Conner Lee and Abeja’s own estate Mill Creek Vineyard. Barrel tones of toast and nutty oak...(swaddle a core of densely-packed apple and nectarine fruit. The seamless texture is seductive as can be.*

***Pairs With:*** Black cod with lemon aioli.”