

# ABEJA



## 2017 Chardonnay Washington State

**93 Points - Jeb Dunnuck** *“The 2017 Chardonnay is a beauty, offering fabulous orchard fruits, white flowers, flinty minerality and some salinity in its balanced, fresh, clean profile. Barrel fermented and aged 9 months, it’s up with the crème de la crème of Chardonnay from W.A.”*

**90+ Points - Vinous** *“Bright light yellow. Aromas of nectarine and fresh peach. Still tight from the recent bottling but already displays lovely intensity and floral and citrus lift to its fresh stone fruit flavors. A hint of spearmint adds another dimension. Finishes firm-edged and persistent, with noteworthy energy. In early October this firmly built Chardonnay showed similar flavors, with a bit more lemon in the mouth, as well as a slightly more pliant texture...”*

### Varietal Composition

100% Chardonnay

### Vineyard Sources

Mill Creek Estate, Connor Lee, Celilo

### Appellation

Washington State

### Harvest Date

September 17, 2017 – October 9, 2017

### Oak Composition

100% French – medium toast, 36% new, 64% experienced

### Chemistry

Alc. 14.1%, pH 3.48, TA 6.70g/L

**Barrel Aging:** 8 months

**Bottling Date:** June 14, 2018

**Release Date:** November 2, 2018

**Cases Produced:** 451

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