

# ABEJA



## 2019 CHARDONNAY WASHINGTON STATE

92 POINTS – VINOUS

“Bright straw-yellow. Rather wild scents of peach pit, strawberry, lime peel, hazelnut and musky lees. Rich and dense on entry, then concentrated and saline in the middle palate, with a melting umami quality that reminded me a bit of sake. Holds its shape and energy nicely through a subtly long, savory aftertaste. A very sophisticated, classically dry, youthful Chardonnay with a bright future.”

### VINTAGE OVERVIEW

Cool spring weather resulted in a slow start to the 2019 growing season, but summer temperatures warmed nicely. Heat conditions were even throughout July and August, with no significant spikes. Fall temperatures were a little cooler than usual giving grapes the added benefit of extended hangtime to reach full physiological maturity and develop excellent natural acidity resulting in white wines notable for generous aromatics, freshness and finesse.

### HARVEST DATES & VINEYARDS

September 16 – October 7, 2019

Conner Lee, Celilo

### BARREL FERMENTATION & AGING

60% malolactic fermentation

Aged 8 months sur lie in 97% French oak, 3% concrete

36% new oak

### VARIETAL COMPOSITION

100% Chardonnay

### APPELLATION

Washington State

### CHEMISTRY

Alcohol 14.3%, pH 3.58, TA 5.6 g/L

### CASE PRODUCTION

675 cases

### WINEMAKERS

Daniel Wampfler & Amy Alvarez-Wampfler