

ABEJA



2020 CHARDONNAY WASHINGTON STATE

92 POINTS – VINOUS

“The 2020 Chardonnay Washington State shows beautiful range and finesse from this warm vintage. Baking-spice-laced challah bread and banana tones meld with a rich mouthfeel and really gratifying length on the palate. The veil of tension holds everything brilliantly in place. Enjoy this beautiful wine over the next seven years.”

VINTAGE OVERVIEW

The 2020 growing season was marked by low yields, hot summer weather, and sufficient fall hang time to produce wines with intense aromatics and concentrated flavors. After a typical bud break in mid-April and moderate temperatures through May, conditions cooled in June. July and August were hot, but the weather cooled again in September to slow ripening just enough to give the grapes extra time on the vine to ripen fully.

HARVEST DATES & VINEYARDS

September 10 – October 6, 2020
Conner Lee, Celilo, Abeja Estate

BARREL FERMENTATION & AGING

Aged 8 months sur lie in 88% French oak, 12% concrete
12% new oak

VARIETAL COMPOSITION

100% Chardonnay

APPELLATION

Washington State

CHEMISTRY

Alcohol 14.2%, pH 3.52, TA 6.2 g/L

CASE PRODUCTION

768 cases

WINEMAKERS

Daniel Wampfler & Amy Alvarez-Wampfler