

ABEJA



2022 CHARDONNAY SKYSILL ESTATE

WINEMAKERS *DANIEL WAMPFLER & AMY ALVAREZ-WAMPFLER*

TASTING NOTES

A generous nose of ripe orchard fruits and pineapple creates an exciting bouquet layered with chamomile, honey, flint, and an exquisitely satisfying infusion of citron. Three clones of Chardonnay were selected for this special bottling, which rested for eight months in a combination of French oak and concrete, resulting in a round and complete palate with impeccable finesse and seamless integration. Partial malolactic fermentation yields a crème brûlée character while preserving the beautiful acidity displayed as a lively burst of Meyer lemon and gooseberry. Skysill Vineyard's thick layers of quartz-rich loess contribute a unique salinity that accentuates the extraordinary texture. Finally, luscious notes of stone fruit and summer melon come together in a long-lasting finish.

VINYARD OVERVIEW

Skysill is a high-elevation vineyard one mile from Abeja's Mill Creek winery. The hillside vines benefit from proximity to the Blue Mountains because of a cool evening breeze that sweeps down the mountains, causing dramatic diurnal shifts and temperature inversions. The growing conditions help lock in the wines' vibrant fruit character and preserve the grapes' natural acidity, a necessary component for aging. Furthermore, Skysill enjoys a longer growing season than other areas of the Walla Walla Valley to enhance the grapes' expression and complexity.

HARVEST DATES & VINEYARDS

OCTOBER 6 & 7, 2022

Skysill

BARREL FERMENTATION & AGING

8 Months in 50% Experienced French Oak, 50% Concrete

T/A

6.86 g/L

PH

3.53

VARIETAL COMPOSITION

100% Chardonnay

APPELLATION

Walla Walla Valley

ALCOHOL

14%

PRODUCTION

180 Cases