

ABEJA



2023 CHARDONNAY SKYSILL ESTATE

WINEMAKERS DANIEL WAMPFLER & AMY ALVAREZ-WAMPFLER

TASTING NOTES

An exquisitely expressive bouquet of pure citron and generous stone fruit is complemented by delicately laced notes of dulce de leche and chamomile. Bright citrus flavors illuminate a precision-layered mouthwatering baseline with ripe summer melons and lychee. This gustatory experience is set apart by its intricate minerality, nuances of hazelnut, and unique salinity imparted by Skysill Vineyard's thick layers of quartz-rich loess. For this second release, three estate-grown clones of Chardonnay underwent partial malolactic fermentation, resting for nine months in French oak. The five finest barrels of the vintage were selected for the final blend and allowed additional time in the bottle before release to yield a luscious texture that broadly completes the palate. The resulting wine is every bit as exceptional as the inaugural vintage of this 100% Chardonnay.

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

SEPTEMBER 11 - 29, 2023

Skysill

BARREL FERMENTATION & AGING

9 Months in French Oak

T/A

7.16 g/L

PH

3.65

VARIETAL COMPOSITION

100% Chardonnay

APPELLATION

Walla Walla Valley

ALCOHOL

14%

PRODUCTION

112 Cases