

ABEJA



2021 CHARDONNAY WASHINGTON STATE

92 POINTS – VINOUS

“The 2021 Chardonnay wafts up with a vivid mix of lime-tinged yellow apple and nuances of vanilla custard. This is soft and enveloping, with a mix of saline minerals and sweet spice that gives way to tart orchard fruit. The 2021 finishes long and structured, potent yet fresh while leaving a staining of almond extract richness. There’s a lot of power here, along with the balance to mature through medium-term cellaring.”

VINTAGE OVERVIEW

The 2021 vintage will be remembered for deeply colored, flavorful grapes that produced age-worthy wines with great concentration and balance. Following a warm spring, a record heat wave hit in late June and sent temperatures soaring. The weather remained hot into late August before finally cooling, setting the stage for ideal harvest conditions. Fall weather was perfect, with the Columbia Valley’s typical pattern of warm days and cool nights ripening grapes beautifully.

HARVEST DATES & VINEYARDS

September 3 - 14, 2021

Abeja Estate, Celilo, Connor Lee

BARREL FERMENTATION & AGING

Aged 10 months *sur lie* in 84% French oak (70% neutral, 14% new),
9% stainless steel, 7% concrete

VARIETAL COMPOSITION

100% Chardonnay

APPELLATION

Washington State

CHEMISTRY

Alcohol 14.1%, pH 3.63, TA 6.37g/L

CASE PRODUCTION

1,073 cases

WINEMAKERS

Daniel Wampfler & Amy Alvarez-Wampfler