

ABEJA



2024 BEEKEEPER'S WHITE WASHINGTON STATE

TASTING NOTES

Uplifting aromas of lemon curd and crème brûlée open on the nose with spring blossoms and a hint of salinity.

A vibrant entry of grapefruit and Honeycrisp apple greets the palate as ripe notes of nectarine begin to fill the midpalate, followed by notes of melon and a refreshing hint of cucumber at the finish.

VINTAGE OVERVIEW

The 2024 growing season called for patience and attentive vineyard management, ultimately yielding wines of impressive balance and character. A cool spring delayed bud break and raised early concerns about frost; veraison was late, and an uneven summer weather pattern slowed ripening, requiring careful vineyard thinning to ensure a balanced crop load.

September was warm and dry, followed by an exceptional October, marked by warm days and cool nights, which extended hang time and allowed the fruit to mature fully, resulting in a standout vintage.

HARVEST DATES & VINEYARDS

September 17 – October 4, 2024

Columbia Gorge, Columbia Valley

BARREL AGING

Five months in French oak 17% new, 83% experienced

VARIETAL COMPOSITION

100% Chardonnay

APPELLATION

Washington State

CHEMISTRY

Alcohol 13.8%, pH 3.26, TA 8.5 g/L

CASE PRODUCTIONS

1,203 cases

WINEMAKERS

Daniel Wampfler & Amy Alvarez-Wampfler