

ABEJA



2024 CHARDONNAY WASHINGTON STATE

TASTING NOTES

A fresh nose with gorgeous notes of lemon chiffon and white peach is laced with delicate notes of orange blossoms, vanilla, and sea breeze. A bright expression of citrus with a hint of cucumber opens on a refreshing, creamy palate, as honeydew melon emerges, layered with Asian pear. Finally, notes of key lime pie linger in a lengthy, mouth-coating finish.

VINTAGE OVERVIEW

The 2024 Columbia Valley vintage stands out as an exceptional year, shaped by a season that rewarded patience and precision in the vineyards. Growers and winemakers navigated a year that blended warm stretches with moments that slowed ripening, ultimately yielding fruit of compelling balance and structure. Warm days through much of the season helped build concentrated flavors, while the Columbia Valley's typical fall pattern of warm days and cool nights preserved bright natural acidity and nuanced aromatics. These conditions allowed clusters to mature slowly and steadily, producing fruit with vibrant acidity, textured phenolics, and expressive varietal character, shaping wines of clarity, balance, and poise.

HARVEST DATES & VINEYARDS

September 11 – October 4, 2024

Celilo, Conner Lee, Kenny Hill

BARREL FERMENTATION AGING

Aged 10 months in 73% French oak, 15% stainless steel, 12% concrete

VARIETAL COMPOSITION

100% Chardonnay

APPELLATION

Washington State

CHEMISTRY

Alcohol 14.0%, pH 3.49, TA 7.35g/L

CASE PRODUCTIONS

1,509 cases

WINEMAKERS

Daniel Wampfler & Amy Alvarez-Wampfler