

# ABEJA



## 2016 Chardonnay, Washington State

**Winemaker's Tasting Notes** - Fresh whiffs of lemon, vanilla bean and tropical fruits rise from the glass and continue throughout the entry. Flirtatious notes of Honeycrisp apple, marjoram, and cucumber sing through the bright acidity, indicative of the cool climate vineyards, and come into beautiful balance by the creaminess and viscosity which linger on the palate.

### **Varietal Composition**

100% Chardonnay

### **Vineyard Source**

Connor Lee, Celilo, Mill Creek Estate

### **Appellation**

Washington State

### **Harvest Date**

September 6 – September 27, 2016

### **Oak Composition**

100% French – medium toast

40% new, 60% experienced

### **Chemistry**

Alc. 14.1%, pH 3.83, TA 6.50g/L

**Barrel Aging:** 9 months

**Bottling Date:** May 24, 2017

**Release Date:** November 2, 2017

**Cases Produced:** 753

**Winemakers:** Daniel Wampfler & Amy Alvarez-Wampfler

### **Seattle Wine Magazine – WA Chardonnay of the Year, More than \$40.00**

*“Bright full ruby. Lively but subdued scents of cassis, blackberry, minerals, brown spices, violet and licorice; showing a distinctly dark side of Syrah. Intensely flavored, firm and juicy; not a particularly fleshy or pliant style but offers lovely inner-mouth violet lift and a dense weave to the flavors of dark berries and minerals. This serious Syrah boasts a firm spine of acids and tannins and finishes with sneaky persistence. Dry, laid-back and rather classic wine, in need of time in bottle to expand and gain in complexity.”*