

TENOR



2021 Tenor Chardonnay

The 2021 Tenor Chardonnay was crafted from Conner Lee vineyard, in the Columbia Valley AVA, and La Reyna Blanca and Solaksen vineyards, in the Royal Slope AVA.

The winemaking team worked with vineyard managers to restrict yields, creating concentrated, expressive berries. Canopy management and irrigation strategies were implemented to mitigate the impacts of the infamous “heat dome.” Sugars accumulated early, but cool Fall temperatures allowed for flavors to catch up as sugars plateaued, resulting in an expressive, rich, and dynamic Chardonnay.

Five French Chardonnay clones were utilized, each imparting a unique layer to the final blend. Harvest was in the early mornings of the first week of October.

At the winery, the fruit was whole cluster pressed and the bulk lees allowed to settle out overnight. French oak barrels of varying formats were selected to create layers of complexity, new (88%) and used (12%), with fermentation taking 2-4 months. Full malolactic fermentation added weight and a luscious, creamy texture. The wine was barrel aged for 20 months and racked off of its lees after one year.

The final blend was cold stabilized in tank, and bottled unfiltered and unfiltered, producing only 198 cases.

“The wine’s earthy notes of daisies and cut grass are joined by aromas of lemon butter and toasted filberts. This Chardonnay feels luxuriously round in the mouth, with rich lemon curd, orange shortbread and almond flavors coating the palate.”

– 92 POINTS, MICHAEL ALBERTY, WINE ENTHUSIAST

SELECT VINEYARDS

1	COLUMBIA VALLEY AVA	CONNER LEE
2	ROYAL SLOPE AVA	LA REYNA BLANCA, SOLAKSEN



LABELED AVA	COLUMBIA VALLEY
VARIETALS	100% CHARDONNAY
FERMENTATION	FERMENTED IN 88% NEW AND 12% USED FRENCH OAK BARRELS OF VARIOUS SIZES
AGING	AGED 20 MONTHS IN THE SAME BARRELS OF VARIOUS FORMAT SIZE FROM 228L, 300L, AND 500L PUNCHEONS
ALCOHOL	14.9%
CASES	198
BEST BETWEEN	NOW – 2033
RETAIL	\$95