

TENOR



2022 Conner Lee Chardonnay

The 2022 Tenor Conner Lee Chardonnay is a single vineyard wine from the Columbia Valley AVA.

The winemaking team worked with our vineyard manager to restrict yields, creating concentrated, expressive berries. Canopy management and irrigation strategies were implemented to highlight the unique aspects of the vintage. Flavor development and sugar accumulation occurred on a similar trajectory.

Harvest was in the early mornings of the first week of October. At the winery, the fruit was whole cluster pressed directly to 100% new French oak.

Barrels of varying formats were selected to create layers of complexity. Fermentation was done at a low temperature, lasting several months. Full malolactic fermentation added weight and texture. The wine was barrel aged for 20 months and then racked off of its lees after one year. The final blend was cold stabilized in tank and bottled unfined and unfiltered, producing only 107 cases.

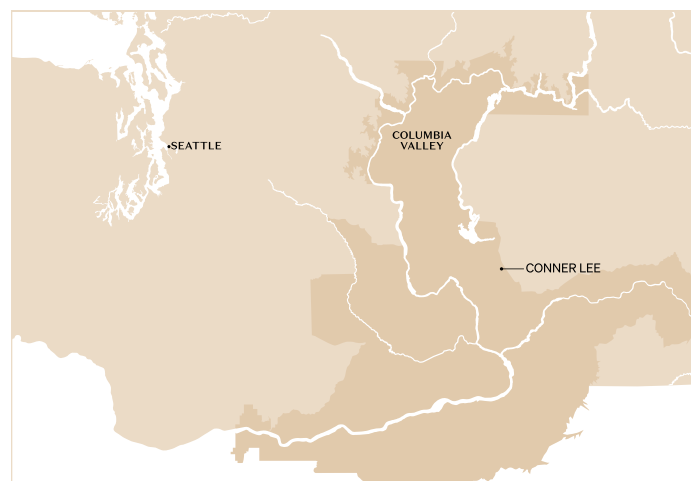
The final wine is 100% Wente clone Chardonnay planted in 1989 and 1992.

“From 30-year-old, low-yielding vines growing in moon dust sandy soils, the 2022 Chardonnay Conner Lee Vineyard tastes of golden honey, apricot, green apple, and white flower and has great mid-palate concentration. Saline and floral components accent a core of nervy acidity, the wine intended to be appealing and pleasurable in its youth, though aging another 10-12 years should also be interesting.”

– 95 POINTS, VIRGINIE BOONE, JEBDUNNUCK.COM

SELECT VINEYARDS

1 COLUMBIA VALLEY AVA CONNER LEE



LABELED AVA	COLUMBIA VALLEY
VARIETALS	100% CHARDONNAY
FERMENTATION	FERMENTED IN BARREL SLOW AND COOL OVER THE COURSE OF MONTHS
AGING	AGED IN THE SAME BARREL THAT IT WAS FERMENTED IN FOR 20 MONTHS 100% NEW FRENCH OAK BARRELS
ALCOHOL	14.9%
CASES	107
BEST BETWEEN	NOW – 2034
RETAIL	\$95