

TENOR



2022 Tenor Solaksen Chardonnay

The 2022 Tenor Solaksen Chardonnay is a single vineyard wine from the Royal Slope 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 into 100% stainless steel.

Fermentation was done at a low temperature, lasting several months. Full malolactic fermentation added weight and texture. The wine was aged in 100% new French oak barrels for 20 months and then racked off of its lees after one year. The final blend was cold stabilized in tank, and bottled unfiltered and unfiltered, producing only 111 cases. The final wine is 100% Chardonnay, Clones 15 and 76, planted in 2015.

“The 2022 Tenor Solaksen Vineyard Chardonnay from the Columbia Valley glows with a golden hue touched by hints of pale green at the edge. A bouquet of roasted pineapple, golden apple, and warm brioche rises from the glass, intertwined with cardamom, toasted hazelnut, and vanilla cream. The wine envelops the palate with a luxurious, full-bodied texture-opulent and mouth-coating, yet held in check by a well-measured line of acidity. Flavors of baked stone fruit, lemon curd, and buttered pastry unfold with intensity and poise. There’s a plush, glycerin-rich quality here, but also enough freshness to keep the finish lifted and resonant.”

95 POINTS, JEREMY YOUNG, INTERNATIONAL WINE REPORT

SELECT VINEYARDS

ROYAL SLOPE AVA

SOLAKSEN VINEYARD

LABELED AVA	ROYAL SLOPE
VARIETALS	100% CHARDONNAY
FERMENTATION	FERMENTED IN 100% STAINLESS STEEL
AGING	AGED FOR 20 MONTHS 100% NEW FRENCH OAK BARRELS
ALCOHOL	14.9%
CASES	111
BEST BETWEEN	NOW – 2034
RETAIL	\$95

