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.

"On the palate, this Chardonnay is both expansive and tightly focused, revealing layers of lemon curd, oyster shell, and salted hazelnut wrapped in a fine, creamy texture. The moderate-plus acidity cuts through the richness, energizing the wine's core and allowing its citrus and mineral notes to glide gracefully across the finish. As it develops in the glass, subtle hints of chamomile, vanilla bean, and beeswax add further dimension. The interplay between weight and tension is captivating, resulting in a wine that feels both luxurious and finely tuned. Highly recommended."

96 POINTS, JEREMY YOUNG, INTERNATIONAL WINE REPORT

SELECT VINEYARDS

COLUMBIA VALLEYAVA CONNER LEE VINEYARD

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

