

Chardonnay 2024 Washington Series

TASTING

This Chardonnay wine is rich and complex, but with a freshness and tension that makes it exciting on the palate.

A beautiful golden colour in the glass, the nose of this wine immediately envelops the taster in aromas of apple, pear, chamomile, honeysuckle, beeswax and meadow grass. The floral character is beautiful.

On the palate the wine is concentrated and long, with notes of pineapple, baked apples, honeycomb and quince.

With a richness that will pair beautifully with food, this is a complex Chardonnay. It perfectly demonstrates the unique terroir of the vineyard site from which it hails.

WINEMAKING

The grapes for this wine were harvested by hand at peak maturity.

The berries were immediately pressed after harvest, followed by a light cold-settling to just partially clarify the juice. It was fermented entirely in older French oak puncheons.

The wines were aged on the lees, with weekly lees stirring, for 5 months prior to bottling.

Minimal, gentle handling of the wine in every stage of the production process was the key to preserving and showcasing the natural beauty of the fruit.

TECHNICAL

- Harvest Dates:** 2 October, 2024
Bottling Date: 3 March, 2025
Vineyards: Airport Ranch Estates,
Yakima Valley AVA, Washington
Varieties: 100% Chardonnay
Total Production: 334 cases



Alc: 12.6% **pH:** 3.50 **Titrateable Acidity:** 7.6 g/L **Residual Sugar:** 0.4 g/L **SKU:** +270601 (750mL)



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