

# ABEJA



## 2022 CHARDONNAY WASHINGTON STATE

### TASTING NOTES

Creamy lemon and chamomile mingle on the nose with nectarine and toasted almond. Ripe grapefruit first appears on the palate with a burst of mouthwatering acidity. The citrus notes continue to develop throughout an unctuous, round midpalate with notes of stone fruits as layers of grilled pineapple and white pepper culminates throughout the signature, lengthy finish.

### VINTAGE OVERVIEW

The 2022 growing season was notable for a cool, wet spring, a hot but brief summer, and nearly-unprecedented warm finishing weather in late September and throughout October. The growing season started cold, with wet winter conditions putting significant moisture into the soil. Early varieties started to bud at the end of March and early April. A freak blizzard hit Columbia Valley in April, stalling bud break for two to three weeks. Cool weather continued through bloom, and when summer temperatures finally arrived, the growing season was already two to three weeks behind recent years. September was cool, but October saw ideal ripening conditions, with temperatures five or more degrees above average, resulting in near-perfect finishing weather.

### HARVEST DATES & VINEYARDS

October 5 – 11, 2022

Skysill, Celilo, Conner Lee Vineyards

### BARREL AGING

8 months sur lie in French oak, 73% experienced, 15% new; 9% Stainless Steel; 3% Concrete

### VARIETAL COMPOSITION

100% Chardonnay

### APPELLATION

Washington State

### CHEMISTRY

Alcohol 14%, pH 3.54, TA 6.56 g/L

### CASE PRODUCTIONS

1,954 cases

### WINEMAKERS

Daniel Wampfler & Amy Alvarez-Wampfler