



CHARDONNAY 2023

COLUMBIA VALLEY

VINEYARDS

Benton Hills Vineyards is in a premier wine region in southeastern Washington state, comprising several arid southwest sloping hills that are home to many of the Columbia valley's most celebrated vineyards.

Dr. Walter Clore, considered by many the "father" of the Washington wine industry, was impressed by the region's gentle, south-facing slopes and warm temperatures. He encouraged planting rows to maximize sun exposure and establishing the site in small blocks to facilitate estate-grown wines managed for low yields through careful pruning and thinning practices. As a result of the vineyard's sustainable practices and attention to detail, grapes ripen evenly and the wines are consistently ripe, rich, and fruit-forward.

TASTING NOTE

Our 2023 Chardonnay shows an expressive bouquet with vivid aromas of green apple, pear, and lemon oil, which mingle elegantly alongside a flinty stone undertone. The palate opens with a burst of bright lemon and honeydew, enriched by nuances of pineapple and lemon zest. The mouthfeel is round, bright, and refreshing lifted by juicy citrus notes, providing a dynamic and lively experience. The finish is remarkably clean, showcasing very fresh and bright fruit flavors that linger delicately, ensuring a lasting impression.

- Andrew Wilson, Winemaker

WINEMAKING

Benton Hills Chardonnay is a pure expression of bright tropical and stone fruit due to a deliberate, cool fermentation in stainless steel tanks. The wine fermented on French and American oak to build structure and enhance freshness. Malolactic fermentation was only partially completed after alcoholic fermentation, to preserve the natural acidity and fresh, crisp fruit flavors while also adding hints of soft richness. The wine aged on lees, without oak, for four months before being bottled.

Varietal Blend: 100% Chardonnay

Appellation: Columbia Valley

TA: 6.5 g/L

PH: 3.43

RS: 3.5 g/L

Alcohol: 13.0 %

