



# CHARDONNAY 2024

## WASHINGTON STATE

### VINEYARDS

Benton Hills Vineyards lies in a premier wine region of southeastern Washington, defined by arid, southwest-sloping hills that host some of the Columbia Valley's most celebrated vineyards. Dr. Walter Clore, often called the "father" of Washington wine, recognized the site's gentle, south-facing slopes and warm temperatures, encouraging row orientation to maximize sun exposure and planting in small blocks. These estate vineyards are sustainably farmed and managed for low yields through careful pruning and thinning, resulting in evenly ripened fruit and wines that are consistently ripe, rich, and fruit-forward.

### TASTING NOTE

The 2024 Chardonnay is bright and inviting, opening with aromas of crisp apple, lemon zest, white peach, and subtle minerality. The palate feels broad, rounded, and generous, layering juicy orchard fruit with citrus and ripe stone fruit. Lively acidity brings freshness and energy, carrying the wine through a clean, vibrant finish that feels polished and satisfying.

- Andrew Wilson, Winemaker

### WINEMAKING

Benton Hills Chardonnay shows tremendous lithe volume and bright fruit flavors due to a deliberate, cool fermentation in stainless steel tanks. The wine aged sur lees for 6 months to add volume a hint of sweet softness to the palate. No malolactic fermentation was completed after alcoholic fermentation to preserve the natural acidity and fresh, crisp fruit flavors.

**COMPOSITION:** 100% CHARDONNAY

**APPELLATION:** WASHINGTON STATE

#### ITEM SPECIFICATIONS

|           |              |
|-----------|--------------|
| Size (mL) | 750          |
| Pack      | 12           |
| UPC       | 859139000951 |

**TA:** 6.8 g/L

**pH:** 3.36

**RS:** 4.5 g/L

**Alcohol:** 13.0%

