

STONECAP

Chardonnay

Estate Grown
Columbia Valley

WINEMAKING

The 2023 StoneCap Chardonnay is a pure expression of bright tropical and stone fruit due to a deliberate, cool fermentation in stainless steel tanks. No malolactic fermentation was done after alcoholic fermentation completed, to preserve the natural acidity and fresh, crisp fruit flavors. The wine aged on lees for four months before being bottled.

TASTING NOTES

The 2024 Chardonnay is bright and inviting, unfolding with crisp apple, lemon zest, white peach, and a thread of minerality. The palate moves from generous orchard fruit into citrus and ripe stone fruit, broad yet alive with energy. Fresh acidity carries the wine forward, gathering richness and brightness into a vibrant, polished finish that feels both complete and deeply satisfying.



VINTAGE: 2024

APPELLATION: 100% Columbia Valley,
100% Estate Grown

COMPOSITION: 100% Chardonnay

ALCOHOL: 13.0%

