

ABEJA



2020 CHARDONNAY WASHINGTON STATE

TASTING NOTES

Delightful aromatics of Asian pear, chamomile and star fruit combine with citrusy undertones that are bright and fresh. White peach and tangerine open on the mouthcoating palate and move into ripe notes of grapefruit with subtle hints of tarragon and baking spice. Creamy lemon guava appears towards the end and moves into a full and lasting finish.

VINTAGE OVERVIEW

The 2020 growing season was marked by low yields, hot summer weather, and sufficient fall hang time to produce wines with intense aromatics and concentrated flavors. After a typical bud break in mid-April and moderate temperatures through May, conditions cooled in June. July and August were hot, but the weather cooled again in September to slow ripening just enough to give the grapes extra time on the vine to ripen fully.

HARVEST DATES & VINEYARDS

September 10 – October 6, 2020
Conner Lee, Celilo, Abeja Estate

BARREL FERMENTATION & AGING

Aged 8 months sur lie in 88% French oak, 12% concrete
12% new oak

VARIETAL COMPOSITION

100% Chardonnay

APPELLATION

Washington State

CHEMISTRY

Alcohol 14.2%, pH 3.52, TA 6.2 g/L

CASE PRODUCTION

768 cases

WINEMAKERS

Daniel Wampfler & Amy Alvarez-Wampfler