



DANCE

2023 DANCE CHARDONNAY COLUMBIA VALLEY

TASTING NOTES:

Beautifully aromatic, the 2023 Dance Chardonnay opens with bright notes of star fruit, white peach, and a hint of citrus blossom. The palate is textured and refined, balancing crisp green apple and stone fruit with a thread of minerality. A touch of baking spice and fresh brioche adds complexity, while vibrant acidity lifts the wine, carrying the fruit through a long, polished finish.

VINTAGE:

The 2023 vintage was characterized by low yields, producing high-quality, intensely flavored wines. Spring's cool temperatures delayed bud break, but a sudden May heatwave spurred growth. July and much of August saw consistent warmth, aiding grape maturation. A short heatwave in late August led to an early start to harvest, but by mid-September, the Columbia Valley settled into its classic fall pattern of warm days and cool nights that preserved the grapes' acidity while developing optimal flavor.

BLEND: 100% Chardonnay

ALC.: 14.2%

pH: 3.48

TA: 0.64 grams/100ml

PRODUCTION: 978 cases



WINEMAKING:

Handpicked grapes were harvested at peak ripeness, then crushed, fermented, and aged in a mix of vessels: new French oak barrels to develop texture; concrete tanks to enhance minerality and preserve freshness; and neutral oak to add complexity while avoiding buttery character. Twenty-five percent of the lots underwent malolactic fermentation to heighten the mouthfeel. Aged on lees 17 months with regular stirring, the wine gained a rich viscosity and a subtle hazelnut nuance, adding depths and culminating in a polished, layered finish.

VINEYARDS:

The 2023 Dance showcases the vibrant character and minerality that defines Chardonnay from White Bluffs and Yakima Valley AVAs. White Bluffs Chardonnay (58%) lends bright acidity and purity, while Yakima Valley Chardonnay (42%) contributes to the wine's structure and layered complexity. Together, they produce a focused and expressive wine.