



DANCE

2022 DANCE CHARDONNAY
COLUMBIA VALLEY

TASTING NOTES:

Deeply aromatic and wonderfully stylish, offering a core of Honeycrisp apple, salted caramel, mouthwatering lemon curd and toasted brioche flavors. Hints of minerality and balanced acidity add to the complexity of the wine while leaving a harmonious brightness and creamy texture on the finish.

VINTAGE:

Despite unusual growing conditions that kept growers and winemakers on edge throughout the season, the 2022 vintage will be remembered for producing beautiful, elegant wines with intense color and flavors. Spring was cold and wet, with the weather refusing to warm until late June. When temperatures finally increased, shoot growth was explosive, requiring extra care and effort in the vineyards. By early September, it became clear that yields would be large, causing concern about ripening as temperatures remained unseasonably cool. However, by late September, the weather warmed significantly. Record-high temperatures stretched into late October, providing the extra hang time the grapes needed to finish ripening and develop full physiological maturity.



WINEMAKING:

Handpicked grapes harvested at perfect ripeness were crushed, then fermented and aged in equal parts new French oak barrels to develop texture and complexity; concrete tanks to enhance minerality and preserve liveliness; and neutral oak barrels to balance out the final blend. Forty percent of the wine underwent malolactic fermentation to heighten mouthfeel. Aged on the lees 17 months before blending.

VINEYARDS:

Two of Washington's oldest Yakima Valley Chardonnay vineyards provide the grapes for this delicious wine. Wente clone Chardonnay from French Creek Vineyard, east of Prosser and Boushey Vineyard, north of Grandview, were chosen for the vibrant, lively character that defines Chardonnay grown on both these sites.

BLEND: 100% Chardonnay

ALC.: 14.3%

pH: 3.51

TA: 0.57 grams/100ml

PRODUCTION: 973 cases