

ABEJA



2017 Chardonnay, Washington State

Winemaker's Tasting Notes - Opulent and creamy, tropical fruits lure with undertones of mandarin, nutmeg and lemon verbena while a mere hint of salinity establishes intrigue. Well-balanced with clean minerality, apricot and honeysuckle that build into a finish that lingers.

Varietal Composition

100% Chardonnay

Vineyard Source

Connor Lee, Celilo, Mill Creek Estate

Appellation

Washington State

Harvest Dates

September 17 – October 9, 2017

Oak Composition

100% French
36% new, 64% experienced

Chemistry

Alc. 14.1%, pH 3.48, TA 6.70g/L

Barrel Aging: 8 months

Bottling Date: June 14, 2018

Release Date: November 2, 2018

Cases Produced: 451

Winemakers: Daniel Wampfler & Amy Alvarez-Wampfler

90+ Points - Vinous *"Bright full ruby. Lively but subdued scents of cassis, blackberry, minerals, brown spices, violet and licorice; showing a distinctly dark side of Syrah. Intensely flavored, firm and juicy; not a particularly fleshy or pliant style but offers lovely inner-mouth violet lift and a dense weave to the flavors of dark berries and nuts. This serious Syrah boasts a firm spine of acids and tannins and finishes with sneaky persistence. Dry, laid-back and rather classic wine, in need of time in bottle to expand and gain in complexity."*