

2021 CONNER LEE CHARDONNAY

SINGLE BARREL

The 2021 vintage had below-average precipitation in winter, hot and windy conditions in May and June. Cool fall temperatures allowed for flavor to catch up while sugar accumulation plateaued.

Sustainable farming practices were used in the vineyards and yields were significantly reduced to concentrate flavors. The Chardonnay clones used are unknown due to the age of the vines, planted in 1989 and 1991.

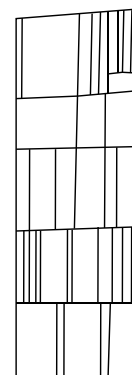
The wine was 100% barrel fermented slowly in a mixture of 100% new 228L and 300L hogsheads from Taransaud, Francois Frères, and TN Cooperages, stirred every week during primary fermentation, slow and cool, lasting between 2-4 months. Then it underwent full malolactic fermentation via native bacteria. The wine was bottled unfined and unfiltered. Only 131 cases produced.

“ The 2021 Conner Lee Chardonnay is custard yellow and mellow gold in the glass. Aromas of grilled pineapple and cashew swirl with yellow flowers and café du monde beignet. Pots de creme, candied citrus, honeycomb, and poached pear impress on the full bodied palate. The viscous density of the wine is surprisingly balanced by streaks of acidity. Notes of Danish, Meyer lemon, and apple butter linger on the long, flavorful finish..”

ALEX STEWART & HAL IVERSON, WINEMAKERS



CONNER LEE



LABELED AVA	COLUMBIA VALLEY
VARIETALS	100% CHARDONNAY
FERMENTATION	100% BARREL FERMENTED IN VARIOUS FORMATS, SLOW AND COOL, LASTING BETWEEN 2-4 MONTHS.
AGING	100% NEW FRENCH OAK OF VARIOUS FORMAT SIZE FOR 20 MONTHS
ALCOHOL	14.9%
CASES	131
BEST BETWEEN	NOW – 2033
RETAIL	\$50