

2021 SOLAKSEN CHARDONNAY

SINGLE BARREL



Our Single Barrel Solaksen Chardonnay comes from the Royal Slope AVA in Washington State. The 2021 vintage had below-average precipitation in the winter, which resulted in small clusters and generally low yields due to hot and windy bloom conditions.

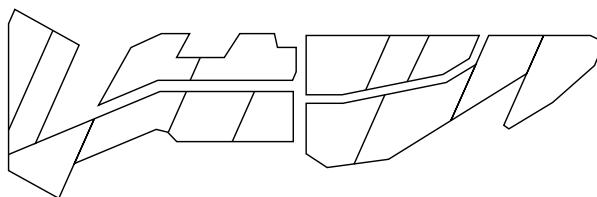
Patience was rewarded for those who waited to harvest, as cool Fall temperatures allowed flavors to catch up while sugar accumulation plateaued. Solaksen's sustainable vineyards used efficient drip irrigation, cover cropping, and compost additions.

The Chardonnay clones used in this wine are 76 and 15. The wine was fermented very slowly in a mixture of new 228L and a 500L puncheon from Damy, Taransaud, and Tonnellerie O Cooperages and underwent full malolactic fermentation via native bacteria. The Chardonnay spent 20 months in 100% New French oak. The final blend was made in tank, where the wine was cold stabilized just before being bottled unfiltered and unfiltered. Only 146 cases produced.

“Dandelion pale gold in color with aromas of pineapple, struck match, and lemon pith. Zesty and lively with notes of Tepache, candied ginger, nectarine, and Asian pear bring a balanced acidity to the palate. The silky and creamy texture finishes with kettle corn, spiced apple, and a savory sea spray finish.”

ALEX STEWART & HAL IVERSON, WINEMAKERS

SOLAKSEN



LABELED AVA	ROYAL SLOPE
VARIETALS	100% CHARDONNAY
FERMENTATION	100% NEW FRENCH OAK, 34% WAS 500L BARREL
AGING	20 MONTHS IN 100% NEW FRENCH OAK, 34% IN 500L BARREL, 66% IN 228L BARRELS.
ALCOHOL	14.9%
CASES	146
BEST BETWEEN	NOW – 2033
RETAIL	\$50