

2021 READERS CHARDONNAY



SENSORY NOTES

The 2021 Readers Chardonnay is a light straw color with subtle green hues. Aromas of green apple, honeysuckle, and pineapple greet your senses with a crisp texture and a bright finish.



WINEMAKING

Our Chardonnay & Viognier were harvested on September 16th by a Pellenc machine harvester, in the early morning hours to ensure freshness and crispness. The chardonnay and viognier were co-fermented in stainless steel tanks. After a low and slow fermentation, the wine is allowed to age on lees for added texture and complexity but no malolactic fermentation was allowed.

VINTAGE

2021 was a relatively warm year for Washington with a significantly smaller crop. Bud break began in mid-April, well-aligned with historical averages. While the crop was smaller, the combination of smaller berries and extended hang time is traditionally a recipe for high-quality wines in Washington.

BLEND

80% Chardonnay
20% Viognier

SOURCING

Columbia Valley AVA
Gamache Vineyard

TECHNICAL DATA

pH: 3.75	Cases: 1170 12-pack
TA: 5 g/L	Bottled Date: 3/10/22
RS: .4 g/L	Alcohol: 13.5%

AGING

4 Months
100% Stainless steel

DRINK WINDOW

2022-2030