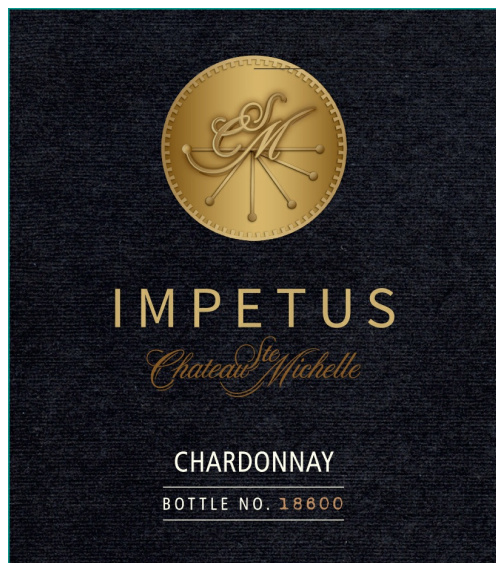




TA: 0.57 g/100 mL

PH: 3.5

ALCOHOL: 14.0%

BLEND: 100% Chardonnay

CASE PRODUCTION:
803

COLUMBIA VALLEY

2024 IMPETUS Chardonnay

VINTAGE NOTES

- The 2024 vintage saw typical temperatures, requiring less canopy and crop management, which allowed the vintage to naturally showcase its character.
- The white grapes benefited from a long ripening season, precise picking decisions, and minimal disease pressure, leading to flavorful, well-balanced wines.

VINEYARD NOTES

- Chardonnay was sourced from our estate vineyards, 56% from Cold Creek Vineyard and 44% from Canoe Ridge Estate Vineyard.
- The 40+ year-old vines at Cold Creek Vineyard are grown in weak loamy sand and gravel soils with low water holding capacity.
- The low yields (avg. 3.5 to 4 tons / acre) at Canoe Ridge Estate Vineyard are some of the lowest in WA leading to intense flavors in the wines.

WINEMAKING NOTES

- Fermented with native yeast; full malolactic fermentation. Aged 10 months on lees with weekly stirring for 4 months, then monthly until bottling.
- Aged in a mix of French oak (34% new, 48% once-used, 14% neutral, including 19% in large-format barrels) with 4% finished in concrete tank.
- Produced in a vegan-friendly style.

TASTING NOTES

Impetus, a visionary wine showcasing the best Chardonnay from the vintage. Fermented in French oak barrels using uninoculated yeast allowed for long fermentations to create balance and complexity. A lively line of acidity provides freshness while the silky texture carries through to a long smooth finish. - Taylor Butterfield