

TENOR

2018 Chardonnay



The 2018 Tenor Chardonnay was crafted from three vineyards along the Royal Slope AVA. Farmed using sustainable practices, the vines were limited to one or two clusters per shoot for maximum concentration. They were then hand-harvested over several very early mornings in late August and mid September.

Upon arriving in the winery, each cluster was hand-sorted, berry-sorted, and then 100% barrel fermented. Using only the free-run wine, it was then moved to custom French oak barrels for cellaring. After nearly 50 individual evaluations by our winemaking team, only 6 barrels and 2 puncheons were selected and bottled, without fining or filtration, on August 11, 2020. These barrels and puncheons resulted in only 296 cases.

"The 2018 Chardonnay showed nicely, with bright lemon curd and pear fruits to go with a medium-bodied, nicely balanced, racy style on the palate. It picks up a kiss of green almond and minerality with time in the glass, and I suspect it will have a solid 5- to 7-year drink window."

-91 POINTS, JEB DUNNUCK, JEBDUNNUCK.COM

SELECT VINEYARDS

- ① Royal Slope AVA La Reyna Blanca, Stillwater Creek, Solaksen

Labeled AVA	Columbia Valley
Case Production	296
Varietal Composition	100% Chardonnay
Vinification	Fermented and aged in puncheons and stainless steel tanks
Alcohol	14.4%
Drinkability	Now - 2028
Retail	\$50

