

ABEJA



2023 CHARDONNAY WASHINGTON STATE

TASTING NOTES

A burst of freshly squeezed lemon opens on an expressive nose alongside fragrant notes of apple blossoms, and grilled pineapple. The mouthwatering entry, marked by lemon chiffon, develops into a creamy, textured mid-palate with notes of melon and minerality. Finally, quenching layers of grapefruit, pome, and gooseberry develop, contributing further intricacies that unfold throughout a mouthcoating finish

VINTAGE OVERVIEW

The 2023 vintage will be remembered for low yields that resulted in remarkably concentrated, high-quality wines.

Spring began with cooler-than-average temperatures, delaying bud break by two to three weeks. However, a sudden May heatwave quickly spurred bloom to jump-start growth—warm and steady weather defined July and August, allowing for even grape maturation. A brief but intense heatwave in late August accelerated ripening, but by mid-September, the region returned to its typical fall pattern of warm days and cool nights. This classic diurnal shift preserved vibrant acidity while fostering complex flavor development, yielding wines with exceptional balance, depth, and elegance.

HARVEST DATES & VINEYARDS

September 11 – October 19, 2023

Ancient Lakes, Walla Walla Valley

BARREL FERMENTATION AGING

Partial malolactic fermentation; aged 10 months in 69% French oak, 24% stainless steel 7% concrete

VARIETAL COMPOSITION

100% Chardonnay

APPELLATION

Washington State

CHEMISTRY

Alcohol 14%, pH 3.6, TA 6.5 g/L

CASE PRODUCTIONS

1,553 cases

WINEMAKERS

Daniel Wampfler & Amy Alvarez-Wampfler