

2021 Unoaked Chardonnay | Yakima Valley, WA

Sip on liquid sunshine with our beautiful Unoaked Chardonnay from Yakima Valley, WA. This wine was aged in concrete to create a pleasant finish without overpowering the grape's delicate aromas & flavors of green apple, citrus, and minerality.

Yakima Valley was Washington's first AVA, and is known specifically for producing high-quality Chardonnays, Rieslings, and Merlots. The region's unique terroir, which includes a combination of warm days, cool nights, and volcanic soils, helps to produce wines with a distinct character and complexity. Unoaked Chardonnays are particularly popular in this region, as it allows the true essence of the Chardonnay grape to shine through.

This wine is perfect for pairing with lighter fare such as seafood, salads, and mild cheeses. Enjoy it chilled for the ultimate refreshment.



Body: Medium

Varietal: 100% Chardonnay
Appellation: Yakima Valley, WA

Maturation: 4 Months Aging in Concrete

Alcohol by Volume: 13.3% Residual Sugar: <0.1% TA: 7.7 g/L

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Notes: Lemon Curd, Green Apple, Pear, Chalk Pair with: Sushi, Fried Oysters, Polenta, Brie