

The Storm Cellar

VINEYARD + WINERY
Hotchkiss, Colorado

CHARDONNAY

American
2021

TECH

pH - 3.6
TA - 6.0 g/L
Alcohol - 13.5%
RS - 3.6 g/L
Production - 160 cases

WINEMAKING

This Chardonnay is a blend of ripe, tropical fruit from the Colombia Valley in eastern Washington state, combined with the laser-sharp Chardonnay grown at the Bien Nacido Vineyard in the Santa Maria Valley, of Central California. The wine was not allowed to go through malolactic fermentation, and only a portion of the wine saw limited time with light- and medium-toast French oak.

THE GRAPE

One of the primary reasons that Chardonnay is the most widely planted white grape destined for fine wine, is that it is a white wine for winemakers, meaning it can go so many different directions. While we're lovers of the entire spectrum at The Storm Cellar, we tend to focus on balance with Chardonnay. Is there enough acid to balance the rich fruit? Is there too much oak influence? Is the fruit ripe enough to even warrant oak? When Chardonnay is done right, it can be bright yet cozy, rich yet lively, and toasty yet fruity.

TASTING NOTES

This one hits all the right marks, and the food-pairing possibilities abound. With rich fruit tones of Gala apple and baked pear, this sultry expression of Chardonnay boasts subtle, silky notes, balanced with a crisp, mouthwatering finish, reminiscent of citrus meringue.

