

# Valdemar Estates

## DUBRUL CHARDONNAY

2022



### ABOUT

Pure and racy, our barrel-fermented Chardonnay displays vibrant aromas of ripe pear, apple blossoms, honeysuckle, and crème brûlée. Full-bodied and creamy, yet with a crisp assertive impression on the palate and a long stony finish, this wine is truly captivating. Sourced from both the north-west facing hillside in DuBrul Vineyard and the north-facing slope on a gradual hilltop in Yakima Valley, cool air drains through these vineyards on hot summer days, preserving freshness and acidity.



### TECH DETAILS

**VARIETAL:** 100% CHARDONNAY

**ALCOHOL:** 13.4%

**TIME IN BARREL:** 16 MONTHS

**BARREL COMPOSITION:** 20% NEW AND 80% USED FRENCH OAK

**FERMENTATION:** BARREL FERMENTED FOR 18 DAYS WITH BI-WEEKLY BÂTONNAGE FOR 8 MONTHS.

**VINEYARD:** DUBRUL VINEYARD

**AVA:** YAKIMA VALLEY