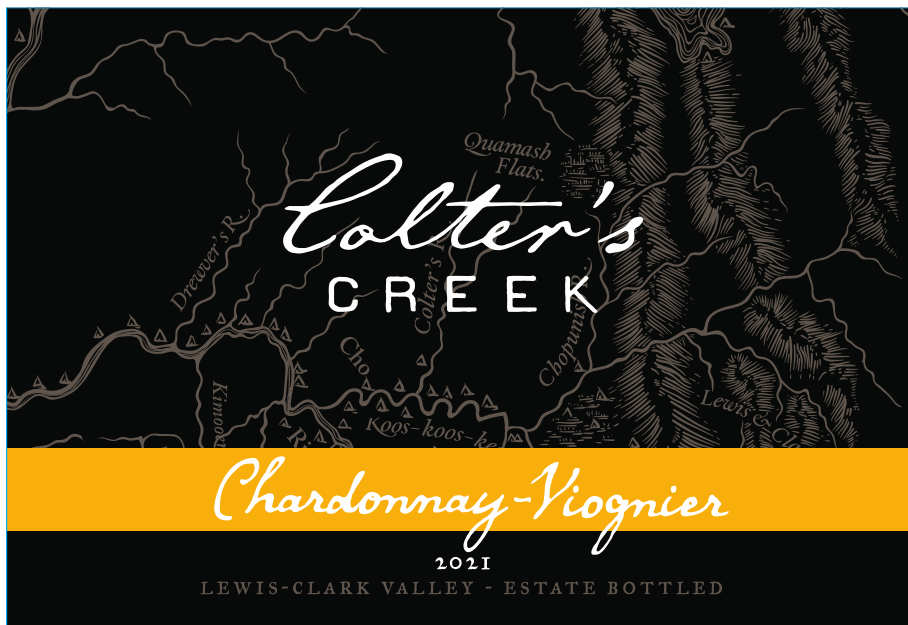




Lewis-Clark Valley 2021

Chardonnay-Viognier

What we can we say about the 2021 growing season, other than it was memorable. Hot, dry, and then hot and dry some more. Not surprisingly growing wine grapes in 2021 was a challenge, considering growing anything that summer was, least to say, discouraging. Harvest commenced at least two weeks ahead of normal and ended by October 1st. Crop yields were roughly 45% below normal – not great for the library but it did allow for quick harvesting to maintain flavors and reasonable sugar levels. Our 2021 Chardonnay-Viognier blend brings together two stand-alone varietals in this bright, crisp white wine. You might find aromas of baked apple, late-season melon, and tropical fruits. The blend rests on the mid and back palate to deliver a long finish.



DATE BOTTLED

April 6th, 2022

PRODUCTION & AGING

Stainless

CASE PRODUCTION

75

ALCOHOL

13.5%

FOOD SUGGESTIONS

This white blend will pair nicely with fresh fish, a summer BLTA, or a creamy polenta vegetable lasagna. Throw together your favorite hummus platter for a perfect cocktail hour pairing.

Serve between 55-60°F for optimal flavors.

AGING POTENTIAL

Drink now through 2027.