
Colter's CREEK

Lewis-Clark Valley 2022

Chardonnay

The 2022 vintage was one marked by delayed bud-break, cooler temperatures, and a late and long harvest. When compared to the 2021 vintage, which was short, quick, and complete by October 1st, 2022 commenced the last week of September and stumbled all the way into November. Slow ripening, cool evenings, and lots of heavy fruit loads allowed flavors to mature in each varietal. White wines are characterized by crisp acid and bright fruit notes.

For this vintage of Chardonnay, we used a smidge of lightly toasted French oak to bring a little earthiness to the wine. Unnoticeable to most, the oak tannins help balance the acid and fruit aromas of the grape. Full of apple, pear, and citrus notes, as well as lychee and mineral flavors, this full-bodied white is crafted to please (almost) every Chardonnay drinker.



DATE HARVESTED

September 26th, 2022

DATE BOTTLED

March 13th, 2023

PRODUCTION & AGING

95% Stainless, 5% French oak

CASE PRODUCTION

200 cases

ALCOHOL

13.0%

FOOD SUGGESTIONS

Chardonnay can typically hold its own at any table, but you might have fun pairing this wine with fresh crab, cauliflower tempura, or a mushroom risotto. An over-the-top charcuterie board will guide you through the whole bottle.

Serve between 55-60°F for optimal flavors.

AGING POTENTIAL

Drink now through 2027.