

THREE  
RIVERS  
WINERY



## 2024 CHARDONNAY WHITE BLUFFS

### VARIETAL COMPOSITION

100% Chardonnay

### VINEYARD

In 2021, this area was designated as a new sub-appellation of the Columbia Valley named White Bluffs. The sloping land's elevation ranges from 550-900 feet, and soft rolling knolls keep the area warm (not hot, not cool) with excellent air drainage. No wonder this unique place produces a cadre of beautiful fruit. The AVA encompasses two plateaus that rise above the surrounding plains of the Pasco Basin an average of 200 feet. The added elevation protects the vines from the cold air on the valley floor and extends the growing season. Nearly one out of every 10 Washington wineries source fruit from the AVA.

### VINTAGE NOTES

Mid-January 2024 presented with sub-zero temperatures for an extended period which caused bud damage throughout the Walla Walla Valley. A warm, dry spring allowed the vines to push ample buds; budbreak to bloom was extended and cool. Summer was hot and dry with two weeks of 100+ temperatures which delayed veraison. September's cool evenings allowed for nice hang time with no fall frost pressure. This vintage produced great fruit quality. We picked the Chardonnay on October 7, 2024.

### WINEMAKER'S NOTES

The Chardonnay was gently pressed, allowed to settle, then racked to a combination of French oak barrels (40%) and concrete egg (60%) for fermentation followed by 6 months of aging. A variety of yeast strains and the completion of malolactic fermentation impart complexity and richness. The resulting wine offers golden delicious apple, pear, starfruit, and spice with a full mouthfeel and beautiful finish.

### SPECIFICATIONS

AGING:	6 months in 60% concrete egg, 40% new French oak
pH:	3.79
TA:	5.9 g/L
ALCOHOL:	14.7%
RESIDUAL SUGAR:	0.13%
BOTTLING DATE:	May 1, 2025
PRODUCTION:	122 cases

5641 OLD HWY 12  
WALLA WALLA, WA 99362  
509.526.9463  
WWW.THREERIVERSWINERY.COM  
@3riverswinery