

HEADTURNER

WINE CO.

2021 HORSE HEAVEN HILLS CHARDONNAY

flyaway

“Flyaway represents my freedom of expression, the wind whipped Horse Heaven Hills and what that does to my hair of course. I’m proud to have been making wines in Washington for over 20 years. Those experiences — walking the vineyards, working the barrel rooms, and often ignoring the naysayers — have shaped me as a winemaker. My goal is to create wines that are unapologetic expressions of the places that produce them, representing everything I love about Washington wine.” — Holly Turner, Winemaker

VINEYARD

The Horse Heaven Hills AVA is a winegrowing region bound by the Yakima Valley AVA to the north and the Columbia River to the south. Located in the greater Columbia Valley, soil types in this AVA are silt loam that drain efficiently allowing for precise irrigation management. The Cliffs Vineyard faces south perched high on the bluffs overlooking the Columbia River. This vineyard’s proximity to the constant cool river breezes help moderate the hot summer temperatures, allowing for the development of rich flavors in harmony with vibrant acidity.

VINTAGE NOTES

The growing season of 2021 was a hot one here in Washington. With spiking temperatures throughout most of the spring and summer months, we watered abundantly to keep the vines content throughout the season. This chardonnay was picked in the beginning of September as expected with such a warm growing season. The fruit reached optimal ripeness and balance in this memorable vintage.

TASTING NOTES

The 2021 “Flyaway” Headturner Horse Heaven Hills Chardonnay has bright aromas of fresh peaches, pears and ripe golden delicious apples with a hint of apple blossom. These aromatics lead to a beautifully balanced mid-palate with lush flavors of buttered brioche, soft peach skin, juicy pear and a touch of wet stone. This chardonnay finishes with full-bodied elegance and is sure to be a Headturner.

SPECIFICATIONS

Vineyard: 100% The Cliffs Vineyard, Horse Heaven Hills AVA

Aging: Aged for 9 months: 25% in new French oak barrels, 21% in 1-year old French oak barrels and 10% in concrete egg. New cooperage includes Gillet, Billon, Damy & Rousseau.

Alcohol: 14.9% | **pH:** 3.61 | **TA:** 5.2 g/L | **6-pk Cases Produced:** 2,125

