



2022 Reserve Chardonnay

This Chardonnay comes from some of the oldest plantings in the Northwest. The vines sit at 1,000 feet elevation in the Rattlesnake Hills AVA in Washington State.

The 2022 vintage had a much cooler start and later harvest. Days were warm but the cool nights persisted resulting in amazing flavors deep into the fall, rich aromatics, complex flavors, and great acidity.

This fruit was harvested early in the morning, whole cluster pressed into tank then fermented in barrel using the sur lie method with battonage. It was aged in one new and three neutral French Oak barrels for 11 months then moved to stainless steel to finish malolactic fermentation. The result is a highly aromatic, soft round mouthfeel with a luscious but crisp finish.

- Gentle handling with gravity transfer
- Harvest date 10-7-2022
- 24 Brix at harvest
- 0% residual sugar (dry at end of primary fermentation)
- 14.8% alcohol
- pH 3.8
- TA 5.5
- 96 cases produced
- Retail \$38

The Potter's Vineyard & Vino Vasai Vintners
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Vino Vasai is Potter's Wine in Italian