CHRISTOPHER MICHAEL

NORTHWEST WINEMAKERS

2023 CHRISTOPHER MICHAEL CHARDONNAY

TASTING NOTES	Kumquat, Asian Pear, Flint
VARIETIES	100% Chardonnay
VINEYARD SOURCES	100% Columbia Valley
CELLAR TREATMENT	100% Stainless Steel
ALCOHOL CONTENT	14% alc./vol.
RESIDUAL SUGAR	Dry
BOTTLE SIZE	750mL
PH	3.4 pH
TA	7.6 g/L





Certified B Corporation GF V

"The Winemaking team here in Oregon has been refining our sourcing out of Washington for the better part of the last decade. All that effort has definitely paid off.

—Eric Harms
Co-Founder

TWO BROTHERS. ONE PASSION. MADE BY OREGON.

What makes the Pacific Northwest so unique? The fact that dense forests, winding waterways, and snow-packed peaks are all in our backyard? Or is it that no matter how far you go and how many sights you see, there's always more to explore? Each wine is crafted with this reverence of place—but our goal is to never stop exploring new regions and new wines.

The 2023 growing season began cold leading to a bud break that was 3-4 weeks later than average. But a very wet early spring followed by a May that felt more like summer sent the vines off on a running start, and by the time they were in bloom, the phenology had caught up to the five-year average. Some rain and hail in the third week of June rinsed off the canopy, but with most vineyards through bloom, little damage was sustained. After that, the summer was warm and dry, leading to a surprise early and compressed harvest, beginning in late August and all fruit in the door by mid-October.

The 2023 Christopher Michael Chardonnay comes from the Horse Heaven Hills. It was harvested after flavors developed in the vineyard, but relatively early in the season for freshness, bringing notes of ripe citrus fruit. Impacted by just a kiss of light toast French oak, this wine is a restrained yet approachable representation of Horse Heaven Hills chardonnay. It is truly Washington wine made by an Oregonian palate.