

# SUBSTANCE

## 2021 SUBSTANCE 'Ch' CHARDONNAY

### TASTING NOTES BY WINEMAKER CHARLES SMITH

Cool Liquid Sunshine. Mouth-filling tangerine, Meyer lemon curd and a kiss of butterscotch. Silky and rich to the last long sip!



### VINTAGE NOTES

2021 was one of the warmest vintages to date in Washington. It started with an early bud break due to nice weather and moderate temperatures. June was one of the warmest in recorded history, resulting in very small berries. Veraison and the beginning of the ripening season were nice and even, creating a beautiful, extended ripening season that led to excellent fruit with incredible concentration. Overall, 2021 is a distinct and lovely vintage and produced fantastic wines to enjoy now and into the future.

### CURRENT SCORES

#### 93 Points, *James Suckling*

"This is attractive with sliced pears and glazed lemons with salted caramel, raw almonds and cream. Medium- to full-bodied, so lively and textural at the same time. It is clean and pure with crunchy stone fruit and chamomile aromas on offer, with a flavorful, creamy finish. 100% barrel fermented with native yeast. Drink or hold."

#### 91 Points (Best Buy), *Wine Enthusiast*

Score/review to release in October 2023 issue.

#### 90 Points, *Anthony Mueller–Robert Parker's Wine Advocate*

"Softly mineral with subdued fruit tones ... offers aromas of yellow apples and citrus blossoms with hints of oak and rocky earth on the nose. Medium-bodied, the wine is a fantastic buy at this price, offering a balanced structure, succulent acidity and persistent flavors of citrus panna cotta and lemon pastry cream and a bright, succulent finish."

#### 90 Points, *Jeb Dunnuck*

"All barrel fermented and aged 10-12 months on lees, the 2021 Chardonnay Ch is vivid gold-hued and has a rich, layered nose of ripe lemon curd, banana, white flowers, and a subtly spicy bouquet. This carries to a classy, balanced, elegant Chardonnay with plenty of texture, good acidity, and a clean finish."

### VINEYARDS

**Evergreen** (40%), **Frenchman Hills** (32%), **Roza Hills** (14%), **Gearheart** (7%), **High River** (5%), **Moxee** (2%)

### WINEMAKING

**Varietal Breakdown:** 100% Chardonnay

**Appellation:** Columbia Valley

**Production:** 4.0 tons per acre, native yeast, whole cluster press, 100% barrel fermentation | 10 months barrel-aged on lees, 20% new French oak

**Wine Analysis:** 5.5 g/L titratable acidity, 3.54 pH, 14% alcohol, no residual sugar

**UPC:** 184745003455