

CHRISTOPHER MICHAEL
NORTHWEST WINEMAKERS

2022
CHRISTOPHER MICHAEL
CHARDONNAY

TASTING NOTES Kumquat, Asian Pear, Flint

VARIETIES 100% Chardonnay

VINEYARD SOURCES Horse Heaven Hills

CELLAR TREATMENT 100% Stainless Steel

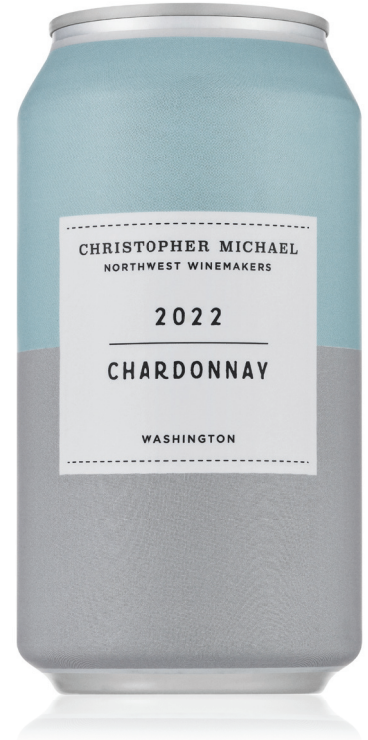
ALCOHOL CONTENT 13% alc./vol.

RESIDUAL SUGAR Dry

BOTTLE SIZE 375mL

PH 3.4 pH

TA 8.3 g/L



“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 2022 Christopher Michael Chardonnay was sourced exclusively from the McNary Vineyard located within the Horse Heaven Hills AVA of the Columbia Valley. An excellent chardonnay site, this vineyard receives consistently warm sunny days that contribute to ripe fruit characteristics with cool nighttime temperatures that preserve the natural crisp acidity.

The growing season started with an unusually cold, wet winter, followed by cool weather through bloom. Spring and summer were marked by warm temperatures, which is to say the area experienced below average temperatures that pushed well into July. Hot days finally arrived for the balance of summer, allowing the vines to put much needed energy to the fruit. Grape maturity was notably behind historical averages heading into September, however mercifully warm and dry weather persisted long into fall, allowing for beautiful ripeness and stunningly delicious wine.

