

CHRISTOPHER MICHAEL
NORTHWEST WINEMAKERS

2021
CHRISTOPHER MICHAEL
CHARDONNAY

TASTING
NOTES

Pear, Honeysuckle, Yellow Peach

VINEYARD
SOURCES

100% Washington

ALCOHOL CONTENT

13% by Volume

RESIDUAL SUGAR

Dry

BOTTLE SIZE

750mL

PH

3.54

TA

7.4 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 2021 growing season began with a relatively mild winter and spring. In late June, a “heat dome” over the Pacific Northwest and British Columbia broke records for three straight 100+ degree days. This unprecedented heat came at a time that ultimately did not significantly affect

established vineyards, though it did result in young vine losses for those who were either unlucky or unprepared.

For much of the growing season temperatures were above average, with the distinct and ideal turn of temperatures cooling off during the harvest season of August-October, allowing the moderate crop to comfortably achieve complex fresh fruit restrained and focused by retained acidity.

