

# Swick WINES

## RAW WINES FROM THE PACIFIC NW

100% Chardonnay

Conley Vineyard | Naches Heights AVA | Columbia Valley | Washington

12.8% ABV

With Chenin-esque, spiced pear, and tropical aromas, reminiscent of Sonoma Coast Chardonnay, on the palate it's dry and acid driven, ripe; on the palate dry and fresh.



CERTIFIED ORGANIC  
FARMING

125 CASES PRODUCED

NO FINING

NO FILTRATION



The Wente clone Chardonnay is hand-harvested and destemmed. The wine ferments in 500-liter neutral oak barrels with indigenous yeast for about 1 month and then rests in barrels for 8 months of elevelage.



Certified-organic Conley Vineyard is in the Naches Heights AVA, itself a sub-appellation of the Columbia Valley AVA. Situated between 1200-2100 ft elevation on a gently sloping plateau of million-year-old volcanic soils, the AVA is one of the highest in Washington, and experiences much cooler temperatures than the rest of the state, despite receiving as many days of sun as anywhere in Washington's grape growing regions. This combination of sun and cooler temperatures ensures even ripening for the fruit. First planted in 2002, the AVA is known for its intense commitment to organic and biodynamic farming.