TWIN BEAR

Chardonnay | v. 2025

The 2025 Twin Bear Chardonnay strikes a compelling balance between richness and restraint. Aromas of pineapple, white peach, and Meyer lemon are accented by a subtle floral note and saline undertone. The palate is rounded and layered without feeling heavy, with bright acidity lending lift and length to the finish.

Handpicked at optimal ripeness, the grapes were whole-cluster pressed and fermented in stainless steel tanks. Select lots underwent malolactic fermentation, while aging on the lees added texture and depth. Sourced from acclaimed grower Dick Boushey's Golden View Vineyard, the finished wine balances generous weight with freshness, bringing fruit expression, acidity, and oak into precise harmony.

Kyle MacLachlan
Owner & Vintner

Appellation: Yakima Valley

Vineyards: Golden View

Blend: 100% Chardonnay

Fermentation & Aging:
Fermented in tank
Partial malolactic fermentation
Aged sur lie six months in 87% neutral
French oak, 13% stainless

Cases Produced: 167

Alcohol: 14.2%

pH: 3.59

TA: 0.58 g/100 mL

Winemaker: Dan Wampfler