



# TWIN BEAR

## Chardonnay | v. 2022

The debut release of our Twin Bear Chardonnay is loaded with fresh fruit aromas and flavors. Crisp apple, juicy Bosc pear, and a hint of tropical fruit dance across a lively palate. Restrained oak lifts the fruit, showcasing a bright, balanced mouthfeel made all the more lovely by the wine's lush, silky texture. Beautifully focused, with a long, expressive finish.

Handpicked grapes harvested at the peak of ripeness were fermented and aged for eight months in all French oak barrels (20% new) to develop texture and complexity. After fermentation, a portion of the wine underwent malolactic fermentation to heighten mouthfeel and select lots were stirred on the lees for four months to build an added layer of complexity before final blending.

KYLE MACLACHLAN  
OWNER & VINTNER

APPELLATION: Columbia Valley

CASES PRODUCED: 125 cases

VINEYARDS: Bacchus

ALCOHOL: 14.2%

BLEND: 100% Chardonnay

pH: 3.66

FERMENTATION & AGING:  
Primary fermentation in French oak  
barrel, 20% new

TA: 0.65 g/100 mL

30% malolactic fermentation

WINEMAKER: Dan Wampfler

Aged and stirred on the lees, four months  
Aged eight months in barrel



...pursued by bear

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