



TWIN BEAR

Chardonnay | v. 2023

Crafted from Dick Boushey's Golden View Vineyard in the Yakima Valley, the 2023 Twin Bear Chardonnay represents a homecoming of sorts for owner Kyle MacLachlan, who grew up in Yakima, not far from where the grapes for this elegant, balanced wine were grown.

Brilliant clarity and a golden hue in the glass hint at the wine's sophistication and charm. Aromas of lemon zest, white peach, toasted almond, honeycomb, and a delicate touch of minerality flirt with vibrant notes of Meyer lemon, ginger, and jasmine. The flavors and texture unfold seamlessly, supported by lively acidity that dances across the palate and carries through a long, expressive finish.

Handpicked at the peak of ripeness, the grapes were meticulously fermented and aged in French oak barrels (20% new), enhancing texture and complexity. Half of the wine underwent malolactic fermentation to enrich the mouthfeel, while select lots were stirred on the lees during aging, contributing layers of depth and nuance. This thoughtful approach culminated in the final blend, where balance and complexity shine through every sip.

KYLE MACLACHLAN
OWNER & VINTNER

APPELLATION: Yakima Valley

CASES PRODUCED: 188 cases

VINEYARDS: Golden View

ALCOHOL: 14.0%

BLEND: 100% Chardonnay

pH: 3.60

FERMENTATION & AGING:
Primary fermentation in French oak barrel, 20% new
50% malolactic fermentation
Aged 6-1/2 months in French oak barrels

TA: 0.65 g/100 mL

WINEMAKER: Dan Wampfler



...pursued by bear

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