

TWIN BEAR

Chardonnay | v. 2024

Crafted from Dick Boushey's Golden View Vineyard, the 2024 Twin Bear Chardonnay showcases fruit farmed by one of Washington's most respected growers. Pale golden in the glass with inviting clarity, this Yakima Valley Chardonnay reveals aromas of ripe apricot, white peach, and Honeycrisp apple, lifted by citrus blossom and a subtle vein of minerality. Fresh and fruit-forward on the palate, the wine layers stone fruit and crisp apple with a touch of cream and a hint of vanilla. Bright acidity provides balance and lift, extending into a smooth, polished finish.

Handpicked at optimal ripeness, grapes were whole-cluster pressed and fermented in French oak barrels (33% new) to enhance texture and complexity. A portion of the lots underwent malolactic fermentation to enrich mouthfeel, while lees aging with periodic stirring added further depth and nuance. The final wine achieves a finely tuned balance of fruit expression, acidity, and oak integration.

Kyle MacLachlan
Owner & Vintner

Appellation: Yakima Valley

Vineyards: Golden View

Blend: 100% Chardonnay

Fermentation & Aging:
Primary fermentation in French oak barrel, one-third new
Partial malolactic fermentation
Aged sur lie 7 months in French oak barrels

Cases Produced: 185

Alcohol: 14.2%

pH: 3.58

TA: 0.64 g/100 mL

Winemaker: Dan Wampfler