

# BENTON HILLS CHARDONNAY 2022

*Columbia Valley, Washington*



BENTON HILLS



**TASTING NOTES:** The 2022 Chardonnay opens expressively with a bouquet of ripe citrus and honeysuckle. The palate is soft and broad with notes of pear and tangerine leading into a long refreshing finish of Meyer lemon and minerality.

**VINIFICATION:** Benton Hills Chardonnay is a pure expression of bright tropical and stone fruit due to a deliberate, cool fermentation in stainless steel tanks. The wine fermented on French and American oak to build structure and enhance freshness. Malolactic fermentation was only partially completed after alcoholic fermentation, to preserve the natural acidity and fresh, crisp fruit flavors while also adding hints of soft richness. The wine aged on lees, without oak, for four months before being bottled.

**INTERESTING FACT:** Benton Hills Vineyards is in a premier wine region in southeastern Washington state, comprising several arid southwest sloping hills that are home to many of the Columbia valley's most celebrated vineyards.

**STORY:** Ancient basalt flows formed a cluster of small mountains with gentle sloping hillsides ideal for growing vinifera grapes. We affectionately refer to them as our Benton Hills.

M.L. Monson brought his family to the Yakima Valley in the early 1900s. He came with a love for the land and the dream of building a family farming business that would continue for generations.

Initially, the focus was on orchards and cattle. In the 1990s, M.L.'s son Arvid began building in a new direction, establishing vineyards in the arid hills and valleys around Richland. This led to the founding of Goose Ridge Estate Vineyard & Winery in 1998.

Through years of remarkable growth and change, the family has remained true to the vision held by M.L. and Arvid Monson, and today Goose Ridge is led by Arvid's three children, Bill, Molly and Valerie.

**PRODUCER:** Goose Ridge

**REGION:** Columbia Valley, Washington

**GRAPE(S):** 100% Chardonnay

**ALCOHOL:** 13.8%

**TOTAL ACIDITY:** 7.8 G/L

**pH:** 3.58