



## 2022 HALCYON

### CELILO-EAST VINEYARD, COLUMBIA GORGE

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#### TASTING NOTES

Fragrance Oil of lemon skin, fresh-cut green apple, Alpine meadow.  
Presence Ethereal. Persistent. Succinct.  
Energy Floating on swift cirrus clouds.

#### THE VINTAGE

A cold snowy Winter followed by vibrant Spring weather produced variable cluster sizing and small berries. The majority of the growing season was ideal. A significant mid-summer heat period pushed ripeness to above average levels but the deep volcanic soils in which these old vines are planted act as a cooling system that always help to retain the razor-edge acidity typical for the Gorge and reminiscent of Chablis. Picking this block very early and then again late, stretch the aromatic and textural profiles to cover a broad spectrum.

#### VITALS

Vineyards Celilo East  
Varietals 100% Chardonnay  
Clones Wente  
Fermentation In barrel, 100% native yeasts  
Barrels / Coopers 300 & 400L seasoned French oak & stainless  
ABV 14.3%  
Barrel Aging 18 months  
Filtering / Fining None  
Bottled March 2024  
Total SO2 < 85 ppm  
Production 45 cases  
Release Spring 2024  
Winery Retail \$75  
Artwork Oil transfer print by Christian Letts