REAL WINE

2022 REAL WINE CHARDONNAY

TASTING NOTES BY WINEMAKER CHARLES SMITH

Golden drops of sunshine. Fresh and smooth. Notes of tangerine, acacia, brioche. Seamless liquid magic.





ABOUT

REAL WINE. Front and center, loud and proud. From the bold image to the direct name – and if that's not enough, the ingredients: GRAPES. No synthetic chemicals. No additives. No faux narratives. Just grapes and the vessel they rest in. Exactly as it should be. Keeping it REAL for 25 years. REAL WINE. From the REAL Charles Smith. It's a declaration of our values and a reflection of the trust we want to build with every sip.

VINTAGE NOTES

2022 was a unique year for wine grapes in Washington State. A late spring led to a slow start, but the season eventually balanced out into a warm, even summer—culminating in one of the longest falls we've ever experienced. Our vineyards, known for producing exceptional grapes year after year, delivered fruit that made for truly special wines: firm, bright, and beautiful, with lovely aromas. We're excited to watch them continue to evolve and bring enjoyment for years to come!

SCORES

90 Points, James Suckling

"Aromas of Meyer lemons, lime curd and orange blossoms. The palate is medium-bodied with bright acidity and a creamy texture, giving flavors of macadamia nuts, grapefruit and honeysuckle. Fresh, with underlying generosity. Drink now. Screw cap."

91 Points, Wine Advocate

"Bottled under screw cap, the 2022 Chardonnay is perfumed and refreshing. It has pretty scents of poached pears, white peach, marzipan and beeswax. The medium-bodied palate pairs rich fruit with a rounded texture (half the wine was barrel fermented). It's balanced by mouthwatering acidity and has a pure, flavorful finish."

VINEYARDS

45% Evergreen, 35% Frenchman Hills, 15% Goose Ridge, 3% Moxee, 2% Roza Hills

WINEMAKING

Varietal Breakdown: 100% Chardonnay

Appellation: Columbia Valley

Production: 4.5 tons per acre, native yeast | 100% whole cluster fermentation in 75% French oak barrel and 25% in stainless steel tank | 22 months barrel aged on lees in 10% new French oak barriques,105L puncheons and stainless steel tank Wine Analysis: 5.2 g/L titratable acidity | 3.69 pH | 14% alcohol | no residual sugar

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