

2022 Chardonnay Reserve

100% Chardonnay

The new vintage of our Chardonnay Reserve is a balanced harmony between a rich, full-bodied texture with a touch of acidity. This warm-climate expression offers notes of lemon curd, toasted brioche and vanilla, making it a great accompaniment to your table. These grapes were barrel fermented and aged in 100% new French oak.

Pairings:

- Butternut squash soup
- Halibut
- Pork Tenderloin

Vintage:

This vintage was one of the earliest years we have seen in some time for harvest. Every year it seems that Texas is facing unique and sporadic challenges, and 2022 was no exception. Extreme drought and intense heat had plagued both the Hill Country and the High Plains, with yields overall being a little bit down compared to normal. Even with the late bud break, the growing season progressed rapidly. A lot of producers saw crops coming into their winery up to two weeks earlier than previous years, leading to a fast and furious harvest season. The wines produced from this year have excellent acidity and phenolic development from vineyards that were not severely impacted by the drought.

Vineyards:

98% of this wine comes from Canada Family Vineyards in Plains, Texas, one of the only places in the Texas High Plains AVA where the varietal thrives. The remaining 2% comes from Tallent Vineyards in the proposed Hickory Sands AVA in Mason, Texas. Both growers specifically grow Chardonnay for Becker Vineyards.

Technical Details:

Aged for 30 months in 100% New French Oak

Bottled February 13th, 2025; 591 cases produced.

14.4% ABV