



GLIDER

2025 CHARDONNAY



Crafted by Winemakers
Travis Maple & Marcus Miller

LOW-CAL | LOW-ALC
90 | **9%**
CALORIES | ALCOHOL

TECHNICAL DATA
9% Alcohol
3.37 pH
6.5 g/L TA
1,400 Cases

Produced in a Vegan Manner
No animal-derived fining agents used.

GLIDER SERIES

Inspired by our aviation heritage, Glider wines are crafted to be light, bright, and effortlessly enjoyable. Sourced from our family's estate vineyard in Washington State and thoughtfully produced with lower alcohol and fewer calories, they offer fresh aromatics, vibrant flavors, and a clean, crisp finish. Approachable and versatile, Glider wines are perfect for any occasion.

VINEYARD

Our estate vineyard in the Yakima Valley AVA benefits from abundant sunshine, warm days, and cool nights—ideal conditions for developing balanced, expressive fruit. Farmed using sustainable practices and certified Salmon-Safe and Sustainable WA, we steward our land with intentional care for soil and water, preserving its vitality for future generations. This mindful approach shapes the fresh, bright character that defines the Glider style.

VINTAGE

The 2025 growing season progressed steadily from bud break through harvest. Warm summer temperatures with minimal heat spikes supported even vine development and gradual flavor maturation. Fruit was harvested at optimal balance to preserve natural acidity and aromatic intensity. The resulting wines display purity of fruit and a vibrant, crisp structure.

WINEMAKING

For Glider Chardonnay, select vineyard blocks were chosen for their bright aromatics and naturally crisp character to support a lighter style. The fruit was harvested on September 1 at 16° Brix during the cool morning hours to preserve freshness and aromatic purity. After hand sorting and gentle pressing, the juice was cold settled for 72 hours before fermentation in stainless steel at 60°F using a specialized Chardonnay yeast. The wine was 100% stainless steel fermented and aged, with no malolactic fermentation, preserving its vibrant acidity, fresh fruit expression, and clean profile. Fermentation continued for 20 days to complete dryness. The wine then rested on its lees with bi-monthly stirring for over two months to build subtle texture and balance before final settling, stabilization, and filtration to ensure clarity and precision in the finished wine.

TASTING NOTES

The 2025 Glider Chardonnay offers a bright, fruit-forward expression in a lighter style with lower alcohol and fewer calories. Aromatics of red apple, Bartlett pear, honeydew melon, and white peach rise from the glass. On the palate, lively acidity carries fresh cantaloupe and subtle lemon zest through to a clean, lifted finish. Best enjoyed in its youthful vibrancy, with optimal maturity anticipated in 2029 and continued enjoyment through 2032.

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