

2018

Chardonnay Columbia Valley

TASTING NOTES

Bright aromatic notes of citrus, banana, and pineapple along with a touch of lemongrass, this wine explodes on the palate with layers of fresh flavors. A mouthwatering core of lime, pear, and citrus fruits that leads to an elegant finish with hints of lemongrass alongside a nice touch of mineral, and bright acidity.

BLEND/VINEYARD INFO

100% Chardonnay

43% Champoux Vineyard Chardonnay, Horse Heaven Hills 29% Goose Ridge Vineyard Chardonnay, Columbia Valley 20% Areté Vineyard Chardonnay, Columbia Valley 8% Badger Mountain Estate Vineyard Chardonnay, Columbia Valley

WINEMAKER'S NOTES

With 2018 being a warmer vintage with crisp, cool nights, the Chardonnay grapes came in with ripe fruit characteristics alongside a nice backbone of acidity in mid-September to mid-November harvest dates. Three components were fermented in stainless steel upright fermenters with PDM yeast with 796 used on the Goose Ridge Chardonnay. To retain the freshness in this Chardonnay, as is typical of our house style, we did not use any oak or send the wine though malolactic fermentation.

TECHNICAL DATA

Release Date: May 14, 2019

Alcohol: 13% Residual Sugar: Dry

Acidity: 0.68 pH 3.41 Cases: 2,000

