



2013 CHARDONNAY

Washington State

THE VINTAGE

- Temperate weather patterns from winter through spring left most vineyards in good condition for the growing season.
- The summer of 2013 was one of the warmest in the past decade with favorable temperature conditions extending into fall.
- Accelerated ripening due to the warm season was slowed by cooler temperatures and light rain events mid-September. The timing and changes in temperatures aided in hang time development resulting in stellar fruit characters and flavors.

WINEMAKING

- Fruit was sourced throughout Washington State, including the Horse Heaven Hills, Yakima Valley and other parts of the Columbia Valley.
- After gentle pressing, the juice was cold settled for two days, then racked off solids to a combination of barrels and stainless steel tanks.
- Inoculation with ICV-D254, Premier Cuvee, Prise de Mousse and Chanson yeasts initiated alcoholic fermentation.
- 20% of the wine was oak fermented, predominantly in neutral barrels. This portion also underwent a malolactic conversion to soften the wine.
- A small amount of Rhone white varieties were added to enhance floral and fruity aromatics in the final blend.

FLAVOR PROFILE

"This lighter style Chardonnay begins with bright aromas of sweet lime and pears with a touch of baking spice. Refined fruit flavors are accentuated by ample acidity that give way to subtle hints of butter, caramel and vanilla."

Keith A. Kenison

Keith Kenison, Winemaker

RECOMMENDED FOOD PAIRINGS

Roast Chicken, Lemon Pepper Salmon, Seafood Alfredo, Caesar Salad

TECHNICAL DATA:

Appellation: Washington State

Blend: 98% Chardonnay, 1% Roussanne, 0.5% Viognier & 0.5% Marsanne

Alcohol: 13.5%

Total Acidity: 0.52 g/100 mL

pH: 3.59