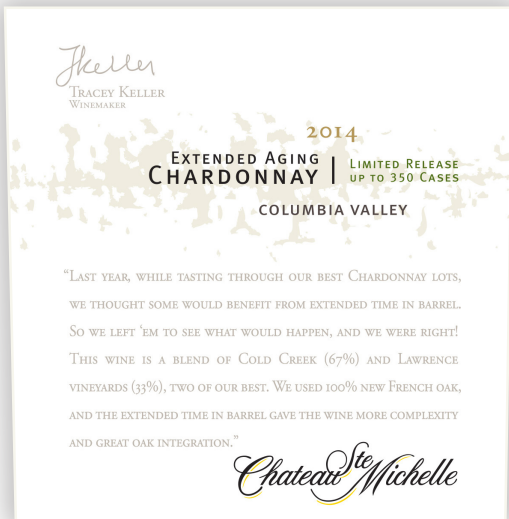




2014 EXTENDED AGING CHARDONNAY

COLUMBIA VALLEY
LIMITED RELEASE



WINEMAKER'S NOTES

"LAST YEAR, WHILE TASTING THROUGH OUR BEST CHARDONNAY LOTS, WE THOUGHT SOME WOULD BENEFIT FROM EXTENDED TIME IN BARREL. SO WE LEFT 'EM TO SEE WHAT WOULD HAPPEN, AND WE WERE RIGHT! THIS WINE IS A BLEND OF COLD CREEK (67%) AND LAWRENCE VINEYARDS (33%), TWO OF OUR BEST. WE USED 100% NEW FRENCH OAK AND THE EXTENDED TIME IN BARREL GAVE THE WINE MORE COMPLEXITY AND GREAT OAK INTEGRATION."

Tracey Keller
TRACEY KELLER
WINEMAKER

VINTAGE

- 2014 in Eastern Washington was one of the warmest seasons in decades.
- The ripening period in September cooled to more typical weather for the region. In October temperatures rose again to one of the warmest October months on record.
- Overall 2014 was an ideal growing season; ripening was excellent for all varieties in all locations.

VINEYARDS

- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- Warm, sunny days and cool evenings create ideal conditions for aroma and flavor development in the ripening grapes.
- A northerly latitude gives the Columbia Valley roughly two more hours of sunlight daily during the peak-growing season than California, increasing the region's ability to ripen fruit.

WINEMAKING

- Ripe grapes were destemmed and inoculated with various strains of yeast to maximize complexity.
- Aged sur lie for 17 months to integrate the fruit and oak flavors that provide a rich mouthfeel.
- 100% malolactic fermented for softness, balance and depth.
- Aged in 100% new French oak barrels.

TECHNICAL DATA

ALCOHOL	14.5%
TOTAL ACIDITY	0.54 g/100mL
pH	3.48
BLEND	100% CHARDONNAY
RESIDUAL SUGAR	0.05 g/100mL
CASES PRODUCED	350