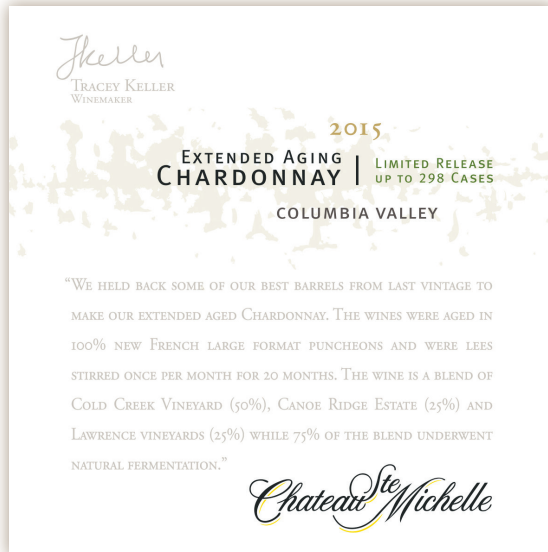




2015 EXTENDED AGING CHARDONNAY

COLUMBIA VALLEY

LIMITED RELEASE



TASTING NOTES

“WE HELD BACK SOME OF OUR BEST BARRELS FROM LAST VINTAGE TO MAKE OUR EXTENDED AGING CHARDONNAY. THE WINES WERE AGED IN 100% NEW FRENCH LARGE FORMAT PUNCHEONS AND WERE LEES STIRRED ONCE PER MONTH FOR 20 MONTHS. THE WINE IS A BLEND OF COLD CREEK VINEYARD (50%), CANOE RIDGE ESTATE (25%) AND LAWRENCE VINEYARDS (25%) WHILE 75% OF THE BLEND UNDERWENT NATURAL FERMENTATION.”



VINTAGE

- The 2015 vintage was one of the warmest growing seasons on record in Washington State.
- Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest.
- Overall, 2015 saw optimal ripening across varieties and yielded outstanding wines throughout the region.

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 21 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

TOTAL ACIDITY	0.55 G/100 ML
pH:	3.48
ALCOHOL:	14.5%
RISIDUAL SUGAR:	0.1 G/100 ML
BLEND:	100% CHARDONNAY
CASES PRODUCED:	298