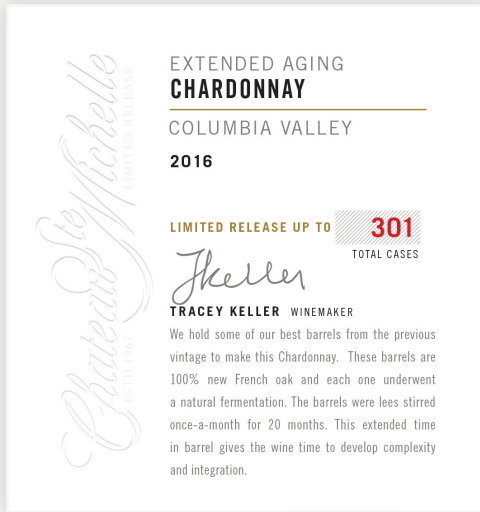




2016 EXTENDED AGING CHARDONNAY

Columbia Valley

Limited Release



TECHNICAL DATA

TA	0.55 g/100 ml
pH	3.48
Residual Sugar	0.1 g/100 ml
Blend	100% Chardonnay
% Alcohol	14.5%
Cases Produced	301

VINTAGE

- The 2016 vintage experienced the best of both worlds with a hot spring and early summer, but also a cool fall season.
- Cooler temperatures in August and September, slowed down ripening and resulted in longer hang time for the grapes and the longest harvest on record in Washington state (August 15-November 15).
- Overall, 2016 saw very favorable growing conditions, producing wines with ripeness and elegance.

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 20 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.

TASTING NOTES

“We hold some of our best barrels from the previous vintage to make this Chardonnay. These barrels are 100% new French oak and each one underwent a natural fermentation. The barrels were lees stirred once-a-month for 20 months. This extended time in barrel gives the wine time to develop complexity and integration.”

TRACEY KELLER
WINEMAKER