



2016 CHARDONNAY WASHINGTON STATE

WINEMAKING

- Fruit was sourced throughout eastern Washington State, including the Horse Heaven Hills, Wahluke Slope, 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.
- The wine was fermented in predominantly neutral oak barrels before undergoing malolactic conversion.

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 gives 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: Chardonnay and other aromatic white wine varieties including Viognier, Roussanne, Marsanne

Alcohol: 13.5%