



COLUMBIA VALLEY

2017 Cold Creek Vineyard Chardonnay

VINTAGE NOTES

- The 2017 growing season was cooler and crop yields were significantly lower in comparison to the past two vintages.
- The lower temperatures delayed ripening and helped to retain fresh fruit aromatics and mouthwatering acidity.
- Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

VINEYARD NOTES

- 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 nearly one more hour of sunlight daily during the peak-growing season than California.

WINEMAKING NOTES

- The Columbia Valley blend is made from multiple vineyard lots resulting in a complex, layered Chardonnay.
- 61% of the juice was aged in new French Oak, 38% 1-year old French oak
- Sur lie aged for more than 10 months with regular stirring to soften the wine and integrate fruit and oak flavors.

TASTING NOTES

“Cold Creek Chardonnay is characterized by concentration and intensity from the 45-year-old vines and warmth of the site. This Chardonnay is a decadent style with rich ripe fruit and a toasty character.” - Bob Bertheau

TA: 0.51 g/100 mL

PH: 3.63

ALCOHOL: 14.5%

RESIDUAL SUGAR: 0.08 g/100 mL

BLEND:

100% Cold Creek Chardonnay