



2017 CHARDONNAY COLUMBIA VALLEY

TASTING NOTES

“Our Indian Wells Chardonnay delivers an appealing tropical fruit character from warmer sites. I like this Chardonnay’s ripe pineapple and butterscotch flavors and rich, creamy texture. Try it with scallops, scampi or pasta with rich sauces.”

Bob Bertheau
Bob Bertheau, Winemaker

VINTAGE

- The 2017 growing season was cooler and crop yields were lower than the previous two vintages.
- The cooler 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.

VINEYARDS

- Fruit is sourced from warmer sites in the Columbia Valley, including our Cold Creek Vineyard.
- The region’s warm days cause the grapes to assert sweet citrus and tropical characteristics, while the cool nights promote good structure, balance and flavor intensity.

WINEMAKING

- Ripe grapes were lightly pressed and inoculated with yeast designed for accentuated, fruit-forward flavors.
- 94% sur lie aged for 10 months to integrate the fruit and oak flavors and provide a rich mouthfeel.
- Barrel aged in 33% new American and French oak barrels.
- Malolactic fermentation also took place to add softness, balance and depth.



TECHNICAL DATA

ALCOHOL	13.5%
TA	0.54 g/100ml
pH	3.56
BLEND	100% Chardonnay

FOOD PAIRINGS

FOODS	Salmon, fresh crab, pork, poultry
HERBS	Lemon zest, tarragon, thyme

