



2017 OAK OVAL CHARDONNAY

Horse Heaven Hills

Limited Release



TECHNICAL DATA

TA	0.58 g/100 ml
pH	3.49
Residual Sugar	0.10 g/100 ml
Blend	100% Chardonnay
% Alcohol	14.5%
Cases produced	669

VINTAGE

- 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.

VINEYARDS

- Sourced from Chardonnay fruit from Zephyr Ridge Vineyard in the Horse Heaven Hills AVA.
- An ideal site for Chardonnay, the vineyard at Zephyr Ridge maintains a cooler climate, perfect for a fresh, fruity style.
- Planted in 1991, the site's proximity to the river and strong wind patterns protect it from temperature extremes, allowing uniform ripening and excellent color development.

WINEMAKING

- Ripe grapes were destemmed and went through natural yeast fermentation.
- 100% aged sur lie for eight months in large upright neutral French oak.

TASTING NOTES

“In 2017, Chardonnay Block 5 at Zephyr Ridge Vineyard was outstanding. We fermented the wine using native yeast in a brand-new Oak Oval. The new oval is not toasted on the inside like a new barrel, so the oak impact is very minimal. This is a complex, fruit-forward, fresh style of Washington Chardonnay.”

Bob Bertheau
Winemaker