



COLUMBIA VALLEY

2018 Grand Estates Unoaked Chardonnay

VINTAGE NOTES

- 2018 was another stellar growing season and vintage in Washington.
- Warm spring temperatures were followed by mild conditions throughout the growing season allowing for extended hang time and flavor development.
- Warm fall days allowed for full ripeness and color, while cool Washington nights helped maintain crisp natural acidity.

VINEYARD NOTES

- This region is mostly dry with less precipitation due to the rain shadow effect from the surrounding Cascade Mountain range.
- Vineyards are 100% drip irrigation. This, combined with the low water-holding capacity of the soil, allow for precise control of the vines.
- Fruit was sourced from premier vineyard sites throughout the Yakima Valley and other parts of the Columbia Valley.

WINEMAKING NOTES

- After being pressed, the juice was cold settled followed by cool fermentations in stainless steel tanks.
- Most lots aged on light lees to build structure and enhance mouth feel.

RECOMMENDED FOOD PAIRINGS

- Tomato and Burrata Salad, Aged Firm Cheeses, Fish and Shellfish with Citrus.

TASTING NOTES

This Chardonnay is fermented in stainless steel, revealing a pure expression of the varietal-crisp citrus flavors, lovely acidity and silky textures.

ALCOHOL: 13.5%

BLEND:

Chardonnay and other white varietals.