



## COLUMBIA VALLEY

### 2018 Cold Creek Vineyard 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

- 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 two more hours 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.
- 50% of the juice was aged in new French Oak, 38% 1 year old French oak and 12% Neutral 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: 0.59 g/100mL

PH: 3.58

ALCOHOL: 14.5%

RESIDUAL SUGAR: 0.06 g/100mL

BLEND:

100% Chardonnay