



COLUMBIA VALLEY

2018 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.

WINEMAKING NOTES

- The Columbia Valley blend is made from multiple vineyard lots resulting in a complex, layered Chardonnay.
- 45% tank fermented Chardonnay was added to the blend to make a fresh style of Chardonnay.
- Sur lie aged for more than six months in both French and American oak barrels, 9% new to soften the wine and integrate fruit and oak flavors.

TASTING NOTES

“Our Columbia Valley Chardonnay is a food-friendly wine. It is crafted in a fresh, soft style with bright apple and sweet citrus fruit character with subtle spice and oak nuances. We blend Chardonnay grapes from vineyards throughout Washington’s Columbia Valley to make this a complex and interesting wine. Cheers!” - Bob Bertheau

TA: 0.52 g/100mL

PH: 3.53

ALCOHOL: 14%

RESIDUAL SUGAR: 0.35 g/100mL

BLEND:

100% Chardonnay