



YAKIMA VALLEY

2018 Limited Release 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

- 100% of the fruit was sourced from the County Line Vineyard in the Yakima Valley.
- The region's sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.

WINEMAKING NOTES

- The juice was fermented for three weeks in stainless steel.
- Cool fermentation with very fruit forward yeasts were carefully monitored to preserve the crisp fruit characteristics.
- Aged sur lie for six months in stainless steel.

RECOMMENDED FOOD PAIRINGS

- Shrimp Scampi, Halibut, Sashimi, Shrimp Salad

TASTING NOTES

“This Chardonnay is bright and crisp. The grapes were sourced from the cooler Yakima Valley, allowing extra hangtime for flavor development while still retaining the bright acidity. Fermented in stainless steel to show off citrus flavors, this would be a great wine to enjoy in the sun with appetizers and friends.” –Tracey Keller

TA: 0.59 g/100mL

PH: 3.58

ALCOHOL: 14%

RESIDUAL SUGAR: 0.05 g/100mL

BLEND: 100% Chardonnay

CASE PRODUCTION:

399