



COLUMBIA VALLEY

2019 Cold Creek Vineyard Chardonnay

VINTAGE NOTES

- Winter temperatures were average preceding the 2019 growing season resulting in little to no vine damage and bud break occurred normally.
- The abundance of snow in February provided ample soil moisture. Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- Mild summertime temperatures with very few periods of excessive heat, followed by cooler fall temperatures created an ideal environment for maintaining acidity in the grapes.

VINEYARD NOTES

- Planted in 1973, the south-facing Cold Creek Vineyard is a warm, dry site with high heat accumulation.
- The low yielding old vines produce small clusters and small berries, resulting in intense varietal flavors and deep color.
- Cold Creek vineyard is LIVE and Salmon Safe certified.

WINEMAKING NOTES

- The Columbia Valley blend is made from multiple vineyard lots resulting in a complex, layered Chardonnay.
- 47% aged in 1-Year-Old Oak, 34% New Oak, and 19% Neutral Oak.
- Aged sur lie for more than 10 months with regular stirring to soften the wine and integrate fruit and oak flavors.

TASTING NOTES

“Planted in the 1970s, Cold Creek is one of Washington’s oldest and most acclaimed vineyards. Character builds season after season in the growth rings of the old woody vines. The Chardonnay is decadent with ripe fruit intensity and a unique old-vine signature.” Joe Cotta, Vineyard Manager

TA: 0.63 g/100mL

PH: 3.49

ALCOHOL: 14.5%

RESIDUAL SUGAR: <0.05 g/100mL

BLEND:

100% Chardonnay