



COLUMBIA VALLEY

2019 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.
- Summertime temperatures were mild followed by cooler fall temperatures which were ideal for maintaining acidity and developing beautiful fruit flavors and aromas.

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

- Malolactic fermentation follows yeast fermentation for added richness and complexity.
- 43% stainless steel tank fermented Chardonnay was added to the blend to make a fresh style of Chardonnay.
- 57% sur lie aged for 6 months in a mix of 32% neutral oak, 12% 1 year old oak and 13% new oak.

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 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: 0.50 g/100 ml

PH: 3.63

ALCOHOL: 14%

RESIDUAL SUGAR: 0.28g/100ml

BLEND:

100% Chardonnay