



TA: 0.64 g/100 mL

PH: 3.54

ALCOHOL: 13.5%

BLEND:

Chardonnay

COLUMBIA VALLEY

2020 Grand Estates Chardonnay

VINTAGE NOTES

- The 2020 growing season saw average to warmer-than-average spring and fall temperatures allowing for long hang times, slow ripening and nice flavor development.
- Minimal rainfall allowed for optimal canopy management through irrigation.
- Lower than average crop yields at harvest time provided high quality fruit with great concentration of flavors.

VINEYARD NOTES

- Fruit was sourced from premier vineyard sites throughout the Columbia Valley.
- Most of the Chardonnay grapes were grown in the warmer Horse Heaven Hills, leading to ripe and rich characteristics of a classic Chardonnay.

WINEMAKING NOTES

- 64% of the blend was fermented in oak and went through malolactic fermentation to build a rich mouthfeel component to the blend.
- Weekly stirring of barrels allows the wine to build complexity, while showcasing classic Chardonnay flavors of apple and pear.
- 36% of the blend was fermented in Stainless Steel tanks with no malolactic fermentation to showcase the bright acidity in the wine.

RECOMMENDED FOOD PAIRINGS

- Chicken salad with apples and brie cheese, crab cakes, and herb crusted pork chops.

TASTING NOTES

This Chardonnay opens with fresh fruit aromas of baked apples and pears, joined by signature characters of crème brulee and caramel. Ripe orchard fruit flavors are joined by creamy, buttery notes and balanced by lively acidity.