

# CHARDONNAY 2013

C O L U M B I A V A L L E Y



## WINEMAKER'S NOTES

Notes of vanilla, creamsicle, juicy pear and pineapple greet you on the nose. The voluminous fruit continues in the mouth with flavors of sweet pineapple juice and fresh pear with a drizzle of sweet butter. The lush fruit is balanced by clean bright acidity that leads into a long, lingering finish.

## VINEYARD SOURCING

Grapes for this blend come from the Columbia Valley (Sagemoor Vineyard) and Horse Heaven Hills (Zephyr Ridge Vineyard). Both vineyards are located in warm areas, which allows the grapes to achieve optimal ripeness.

## GROWING SEASON

2013 was one of the hottest years on record. A moderate winter led into a warm spring and then a very hot summer. We saw veraison two weeks earlier than normal, and began harvest a week ahead of schedule. A warm, dry September allowed for longer hang time of the grapes which contributed to concentrated flavor development along with ripe tannins.

## WINEMAKING

The grapes were harvested in the very early hours of the morning so they would arrive to the winery cool. Once at the winery, the grapes went directly to the press, where the juice was gently pressed away from the skins. The juice was allowed to cold settle for two days before racking. Approximately 40% of the juice was fermented in Burgundian French oak barrels, and the remaining 60% in stainless steel tanks with a Chardonnay specific yeast. Barrel fermentation lasted approximately one month. The barrel portion of the blend was inoculated for malolactic fermentation to help create a creamy mouthfeel. The wine in barrels was hand stirred on a weekly basis over the next four months to enhance the rich mouthfeel. The portion of the blend in stainless steel tanks was not allowed to go through malolactic fermentation, retaining the natural acidity of the grapes and contributing to the mouth watering acidity on the finish.

## TECHNICAL NOTES

Appellation	Columbia Valley
Blend	100% Chardonnay
Alcohol	13.9%
T.A.	0.57 g/100 ml
pH	3.57

