



2016 CHARDONNAY

HORSE HEAVEN HILLS



WINEMAKER'S NOTES

This elegant Chardonnay opens with notes of fresh apple, pear and honeydew melon surrounded by notes of toasted marshmallow and vanilla cream. A core of acidity keeps the wine fresh and light in the palate.

VINEYARD SOURCING

The grapes for this wine come from two of the best sites in the Horse Heaven Hills; our estate Eagle and Plow Vineyard and the renowned Zephyr Ridge vineyard.

GROWING SEASON

The 2016 vintage started ahead of schedule and had everyone thinking it was going to be even warmer than 2015, however unusually cool temperatures in July and August were followed by a cool October. The cooler summer temps allowed for longer hang time into September and October. The warm days and cool nights of September gave us ample fruit flavor development balanced with bright acidity.

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 75% of the juice was fermented in Burgundian French oak barrels, and the remaining 25% in stainless steel tanks. Two thirds of the barrels were inoculated for malolactic fermentation to help create a creamy mouth feel while retaining the bright natural acidity of the grapes. The barrels were hand stirred on a weekly basis over the next 4 months to help contribute to the creamy, rich mouth feel. 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	Horse Heaven Hills
Blend	100% Chardonnay
Alcohol	13.9%
ML.....	57%
New Barrel.....	50%
T.A.	0.50 g/100 ml
pH	3.74

SENSORY INDICATOR



- Apple
- Pear
- Vanilla Cream
- Toasted Marshmallow

