

# Chardonnay

2016 | HORSE HEAVEN HILLS



## *Winemaker's Notes*

Notes of butterscotch, honey, fresh lime, toasty crème brulee greet you on the nose finishing off with undertones of fresh Granny Smith apple. The full bodied fruit is balanced by clean bright acidity that leads into a soft, savoury finish.

## *Vineyard Sourcing*

The fruit for this wine is grown at our acclaimed Estate Vineyards in the Horse Heaven Hills. The fruit is exposed to dappled sunlight, allowing for uniform ripening and flavor development. Well balanced crop levels have allowed us to create wines with great depth and concentration.

## *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. The juice was inoculated with a Chardonnay specific yeast and allowed to ferment cool over 30 days. A portion of the blend was fermented in barrel to add rich mouth feel and complexity. We inoculated the barrels for malolactic fermentation to help contribute to the creamy mouth feel while preserving the bright natural acidity. All of the barrels were hand stirred throughout malolactic fermentation, further adding to the roundness on the palate.

## *Technical Notes*

Appellation .....	Horse Heaven Hills
Blend .....	100% Chardonnay
Alcohol .....	13.9%
T.A. ....	0.44 g/100 ml
pH .....	3.78

