



BURIED CANE

Buried Cane is named for the time-honored Washington State grape-growing practice used to protect grape vines from frigid winter temperatures. Low-growing vines are buried under the soil for protection from the cold. After winter passes, the canes are unearthed, ready to supply us with another season of their treasures.

Chardonnay
2017 COLUMBIA VALLEY

Tasting Note

Aromas of apple and pear on the nose, followed by notes of white tea, vanilla bean and crème brûlée. The ripe fruit flavors carry into the palate along with a hint of lemon and butterscotch. This wine is sleek and full, with a long, lingering finish that is balanced with fresh acidity.

cooperage: 100% Stainless Steel

varietal composition: 95% Chardonnay, 3% Viognier,
2% Semillon

alcohol: 13.7 %

residual sugar: 0.4 g/L

total acidity: 5.9 g/L

Ph : 3.52

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