



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
2018 COLUMBIA VALLEY

Tasting Note

Aromas of golden delicious apple and pears mingle with subtle notes of lemon zest, all spice and salinity. The ripe fruit flavors carry into the palate along with a hint of white peach and apricot. This wine is sleek and full, with a long, lingering finish that is balanced with bright acidity.

cooperage: 100% Stainless Steel

varietal composition: 97% Chardonnay, 2% Pinot Gris and
1% Viognier

alcohol: 13.7 %

residual sugar: 0.5 g/L

total acidity: 6.0 g/L

Ph : 3.42

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