



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
2016 COLUMBIA VALLEY

2016 Vintage

The 2016 Vintage started ahead of schedule and looked like it was shaping up to be even warmer than 2015, however unusually cool temperatures in July and August were followed by a cool October, allowing for longer ripening and flavor development. The warm days and cool nights of September developed fruit with intense flavors and fresh acidity.

Tasting Note

Aromas of ripe apples and pears mingle with subtle notes of white tea, vanilla bean and crème brûlée. The ripe fruit flavors carry into the palate along with a hint of lemon meringue and butterscotch. This wine is sleek and full, with a long, lingering finish that is balanced with fresh acidity.

cooperage: 5 Months French Oak

varietal composition: 94% Chardonnay, 4% Viognier, 2% Semillon

alcohol: 13.6 %

residual sugar: 4.5 g/L

total acidity: 5.2 g/L

Ph : 3.90

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