



2016 Columbia Valley Chardonnay

Production	2,300 cases
Blend	100% Chardonnay
Vineyards	Yakima Valley Appellation: Olsen Brothers, French Creek & Lewis Vineyards Columbia Valley Appellation: Bacchus and Gamache Brothers Vineyards Walla Walla Valley Appellation: Alderbanks Vineyard
Analysis	pH - 3.34 Total Acidity - 7.30g/L Alcohol - 12.9%
Cooperage	75% in neutral premier French oak from Cadus, Damy, Dargaud & Jaegle, Francois Freres, Louis Latour and Sirugue. The remaining 25% was fermented and stored in stainless steel.
Winemaking	Dropped by gravity straight to the press, the juice is pumped directly to barrel or tank and chilled, inoculated with Chardonnay 3079 yeast, primary fermentation started and finished, secondary fermentation started but completed to preferred taste, typically around 50% completion. All fermentation is done in a 58 degree Fahrenheit barrel room.
Tasting Notes	Crisp tropical fruit aromas lead to Golden Delicious apple, butterscotch, ripe pear and macadamia nut flavors with brilliant acidity, inviting tannins and a rich finish. The best of both worlds of Chardonnay, this wine is barrel-fermented and aged in neutral French oak to highlight the fruit and add complexity.