



## 2017 Columbia Valley Chardonnay

**Production** 2,528 cases

**Blend** 100% Chardonnay

**Vineyards**

Yakima Valley Appellation: Olsen Brothers and French Creek Vineyards

Columbia Valley Appellation: Bacchus and Gamache Brothers Vineyards

Walla Walla Valley Appellation: Alderbanks Vineyard

**Alcohol** 12.9%

**Cooperage** 60% in neutral premier French oak and 3% in new premier French Oak  
37% 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**

Bright aromas of ruby red grapefruit, mango and stone fruit are found in the bouquet while on the palate, the bright acidity of this wine showcases flavors of guava, crisp Granny Smith apples and Asian pears. Combining the best of both cooperage techniques, the combination of aging in stainless steel highlights the fruit while the aging in neutral French oak provides an added complexity to the wine.