



Production 2,556 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%

Residual Sugar 0.3g/L

Cooperage 59% in neutral premier French oak and 2% in new premier French Oak
39% 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 at 55-58 degrees.

Tasting Notes

Beautiful aromas of pumice stone, cut tart apple wedges with apple pie spices and lemon raspberry squares, are found in the bouquet while on the palate, the bright acidity of this wine showcases flavors of mango, butter and brown sugar acorn squash and white peach. Combining the best of both cooperage techniques, the aging in stainless steel highlights the fruit and acidity while the aging in neutral French oak provides added complexity and mouth feel to the wine.