



2019

CHARDONNAY

Columbia Valley

WINEMAKING

Dropped by gravity straight into 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

Aromas of Golden Delicious apple lead on the nose, followed by a pop of lemon curd and pineapple with inviting, rich layers of butterscotch and vanilla. Bright at the beginning, the palate is highlighted by mouthwatering acidity and flavors of classic Bartlett pear and vanilla bean, followed by a long, smooth finish.

APPELLATION Columbia Valley

BLEND 100% Chardonnay

VINEYARDS **Yakima Valley Appellation:** French Creek Vineyards;
Columbia Valley Appellation: Gamache Brothers Vineyards;
Walla Walla Valley Appellation: Alberbanks Vineyard

COOPERAGE 60% in neutral premier French oak, 10% in new premier French oak, and 30% stainless steel.

ALCOHOL 12.9%

PRODUCTION 200 cases