

Varietal Composition: 100% Chardonnay Appellation: Columbia Valley

Bottled: September 5th, 2018

Technical Data: Alc. 14.1% by vol.; RS: 0.045%; TA: 5.83 g/L; pH: 3.38

Cases Produced: 4885

Production & Aging: Partially fermented on 30% French oak staves

THE VINTAGE

2017 was a warmer than average year and the growing season began slowly. Bud break occurred a couple of weeks later than usual, especially when compared to the last few harvests. The late bud break was due to the substantial cold weather that occurred in Washington State during the winter of 2016. Temperatures then rose dramatically in late June through July. The extreme heat caused vines to shut down, which further delayed harvest. Some grapes that are customarily picked early were harvested significantly later than historical dates, although this varied throughout the state. The upsides to the lengthened harvest were longer hang times and agreeable flavor development in the red varietals that need more time to age on the vine. In white varietals, acids were held which resulted in improved balance. Wines from this vintage will age longer if red, and whites will have more pronounced zing.

THE VINEYARD

Sourced from our collection of award-winning vineyards in Washington state's Columbia Valley AVA.

THE WINEMAKING

Throughout harvest, Winemaker Richard Batchelor worked closely with local growers and visited each vineyard to taste for maturity and ripeness to determine the precise moment to pick the fruit. Grapes were harvested during the cool hours of the morning to preserve bright fruit notes and destemmed into the press, where each lot was processed on a champagne cycle. This is a slower press cycle that is extremely gentle on the fruit ensuring optimum fruit character is preserved. The juice was kept separate and partially fermented in stainless steel tanks with French oak staves. Once fermentation was finished, this wine was blended together to encapsulate the varietal character and highlight the harmony arising from the wood fermented portion.

TASTING NOTES

Vibrant aromas of melon, pear, and apricot with traces of pineapple and grapefruit, continuing into a sensational and crisp fruit finish.



New Release

