

CHARDONNAY

C O L U M B I A V A L L E Y

2013



WINEMAKER'S NOTES

Notes of apples and pears coupled with sweet vanilla and hints of lemon-lime zest greet you on the nose. The ripe fruit continues in the mouth creating a sweet, round mouthfeel that leads into an elegant, lengthy finish. The restrained malolactic fermentation has produced a wine that has bright acidity with clean fruit on the finish.

VINEYARD SOURCING

The grapes for this wine come primarily from Zephyr Ridge Vineyard in the Horse Heaven Hills. The remaining grapes were sourced from premium vineyards in the Columbia Valley.

GROWING SEASON

2013 was one of the hottest years on record. A moderate winter led into a warm spring and a very hot summer. We saw veraison two weeks earlier than normal and began harvest a week ahead of schedule. A warm, dry September allowed for longer hang time of the grapes which contributed to concentrated flavor development along with ripe tannins.

WINEMAKING

The grapes were harvested in the very early hours of the morning so they would arrive to the winery cool. Once at the winery, the grapes went directly to the press where the juice was gently pressed away from the skins. The juice was allowed to cold settle for two days before racking. Approximately 50% of the juice was fermented in Burgundian French oak barrels, and the remaining 50% in stainless steel tanks. One third of the barrels were inoculated for malolactic fermentation to help create a creamy mouth feel while retaining the bright natural acidity of the grapes. The barrels were hand stirred on a weekly basis over the next four months to help achieve the creamy, rich mouthfeel. The portion of the blend in stainless steel tanks was not allowed to go through malolactic fermentation, retaining the natural acidity of the grapes and contributing to mouth watering acidity on the finish.

TECHNICAL NOTES

Appellation	Columbia Valley
Blend	100% Chardonnay
Alcohol	13.8%
T.A.	0.58 g/100 ml
pH	3.41

