

# CHARDONNAY

H O R S E H E A V E N H I L L S

2013

## WINEMAKER'S NOTES

Aromas of apricot, guava and pineapple juice mingle with hints of sweet vanilla and warm toasty notes. These flavors continue on the palate, and are complimented by a rich, round mouthfeel with a nice balance of acidity due to the restrained malolactic fermentation. Barrel fermentation and sur lie aging has created a wine that is both elegant and robust. Flavors of caramelized apricots in a honey glaze, dusted with saffron and served with vanilla bean ice cream continue through in the finish.

## VINEYARD SOURCING

All of the grapes for this wine come from the Zephyr Ridge Vineyard in the Horse Heaven Hills.

## GROWING SEASON

2013 was one of the hottest years on record. A moderate winter led into a warm spring and then 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. The clean juice was fermented in a blend of 50% new and 50% old burgundian French oak barrels. Barrel fermentation lasted approximately one month. We inoculated 30% (three of nine barrels) of the wine for malolactic fermentation to help create a creamy mouthfeel 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 establish the creamy, rich mouthfeel. Barrel aging lasted a total of ten months.

## TECHNICAL NOTES

Appellation	Horse Heaven Hills, Zephyr Ridge Vineyard
Blend	100% Chardonnay
Alcohol	14.1%
T.A.	0.60 g/100 ml
pH	3.37

