

2016
CHARDONNAY
 HORSE HEAVEN HILLS
Reserve



WINEMAKER'S NOTES

Intoxicating aromas of apples, brioche, and toasted butterscotch greet you on the nose. These flavors continue in the palate, and are complimented by a rich, round mouth feel that lead into a sleek finish that stays with you. Barrel fermentation and sur lie aging has created a wine that is both elegant and robust. Flavors of lemon custard and sweet butter continue through the finish.

VINEYARD SOURCING

The grapes for this wine come from our estate Zephyr Ridge vineyard in the Horse Heaven Hills, a partnership with the Hogue family.

GROWING SEASON

The 2016 vintage started ahead of schedule and had everyone thinking it was going to be even warmer than 2015, however unusually cool temperatures in July and August were followed by a cool October. The cooler summer temps allowed for longer hang time into September and October. The warm days and cool nights of September gave us ample fruit flavor development balanced with bright acidity.

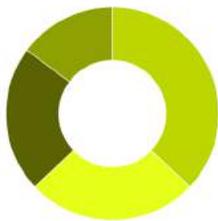
WINEMAKING

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 the barrels 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 4 months to help contribute to the creamy, rich mouth feel. Barrel aging lasted a total of 10 months.

TECHNICAL NOTES

Appellation	Horse Heaven Hills
Blend	100% Chardonnay
ML.....	100%
New Barrels.....	50%
Alcohol	14.1%
T.A.	0.46 g/100 ml
pH	3.81

SENSORY INDICATOR



- Apples
- Brioche
- Toasted Butterscotch
- Lemon Custard

