

# Chardonnay

LABEL: EAGLE & PLOW

AVA: HORSE HEAVEN HILLS

VIN: 2019



## WINEMAKER'S NOTES

This Chardonnay opens with notes of fresh ripe pear and caramel apple surrounded by notes of vanilla cream and toasted marshmallow. A core of acidity keeps the wine fresh on the palate to help balance it's rich and buttery midpalate.

## VINEYARD SOURCING

The grapes for this wine come from three of the best sites in the Horse Heaven Hills; Eagle and Plow, Spice Cabinet, and Zephyr Ridge Vineyards.

## GROWING SEASON

With the abundance of snow last winter overlapping into spring, the 2019 growing season off started off slowly. The consistent warm temperatures in early spring and throughout the summer allowed for the vines to recover from the long winter. Even though the 2019 harvest ended abruptly in mid October due to freezing temperatures, the warm temperatures in the summer and cooler temperatures in October allowed for even ripening and development of flavor in our grapes.

## 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 juice was inoculated with a Chardonnay specific yeast and allowed to ferment cool over 30 days. A portion of the blend was fermented in barrel to add rich mouth feel and complexity. We inoculated the barrels for malolactic fermentation to help contribute to the creamy mouth feel while preserving the bright natural acidity. All of the barrels were hand stirred throughout malolactic fermentation, further adding to the roundness in the mouth feel.

## TECHNICAL NOTES

Appellation: Horse Heaven Hills

Blend: 100% Chardonnay

Alcohol: 14.1%

T.A: 0.40 g/100mL

pH: 3.84

UPC: 898012002934