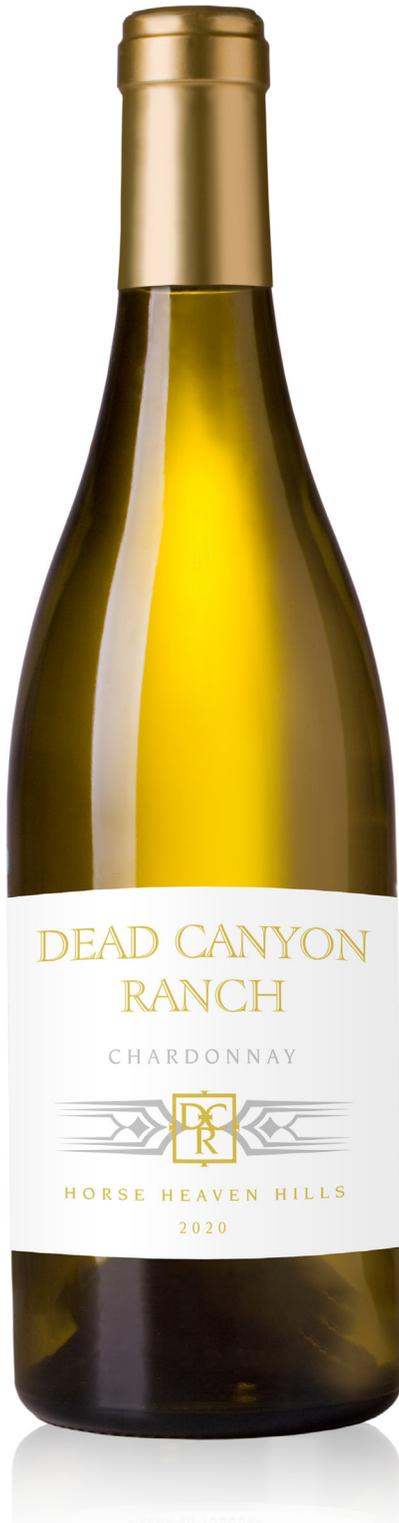


Chardonnay

LABEL: DEAD CANYON RANCH

AVA: HORSE HEAVEN HILLS

VIN: 2020



WINEMAKER'S NOTES

Aromas of cantaloupe and pear are balanced with lemon zest and hints of biscotti. On the palate, the wine is creamy with clean, well rounded acidity.

VINEYARD SOURCING

100% of the fruit for this wine came from our estate vineyards in the acclaimed Horse Heaven Hills.

GROWING SEASON

The 2020 vintage started out cooler than normal, but temperatures quickly warmed up in August. The temperature change was very consistent. Along with the lower crop yields, the grapes were able to develop concentrated and vibrant flavors which allowed for evening ripening. This allowed for to great acidity and fresh fruit aromas. The consistent temperate conditions allowed for an elegant style of grape maturation.

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. All together this Chardonnay has 15% new oak.

TECHNICAL NOTES

Appellation: Horse Heaven Hills

Blend: 100% Chardonnay

Alcohol: 13.9%

T.A: 0.50 g/100 ml

pH: 3.9

UPC: 898012002576