

Chardonnay

LABEL: SUBSOIL

AVA: HORSE HEAVEN HILLS

VIN: 2019



WINEMAKER'S NOTES

Aromas of fresh lemon zest and orange blossoms are complemented with wet stone and minerality. This wine finishes with bright acidity and a savory finish.

VINEYARD SOURCING

The grapes for this wine come from two of the best sites in the Horse Heaven Hills; Eagle and Plow Vineyard and Zephyr Ridge Vineyard.

GROWING SEASON

The 2019 vintage was a cooler vintage which allowed for even ripening and flavor development. This lent 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.

TECHNICAL NOTES

Appellation: Horse Heaven Hills

Blend: 100% Chardonnay

Alcohol: 14.1%

T.A: 0.47 g/100 ml

pH: 3.8