

COLUMBIA

WINERY™

TASTING NOTES

Columbia Chardonnay offers bright aromas of pear, apple and hints of tropical fruits that extend to the palate. A balanced acidity and integrated sweet vanilla oak notes create an elegant Chardonnay that is distinctly Northwest.

VINTAGE NOTES

The second consecutively warm vintage in a row for Washington, 2014 had record-breaking heat in many parts of the Columbia Valley AVA. The season-long warm temperatures resulted in a large, uniformly excellent crop that came in about two weeks earlier than usual. We sourced the majority of our Chardonnay from the cooler-climate Yakima Valley AVA within the Columbia Valley. Yakima Chardonnay in 2014 provided crisp, refreshing acidity with delicious layers of pear and apple flavor.

COLUMBIA VALLEY AVA

As Washington's largest appellation, the Columbia Valley comprises nearly all of the state's total vinifera grape plantings. Its volcanic, well-drained, sandy loam soils stress the vines to yield focused flavors in our grapes. In most parts of the Columbia Valley, there is an average of 16 hours of sunlight and only eight inches of rainfall. This combination lends itself to the creation of unique white wines with elegant fruit flavors and a crisp, polished finish.

WINEMAKING NOTES

This Chardonnay was fermented in stainless steel tanks at cool temperatures around 58°F to preserve the fruity esters. We use a mix of hand-selected yeast strains to enhance the complexity of the citrus and tropical fruit aromas. Oak contact during fermentation resulted in subtle notes of brown spice. Following primary fermentation, this Chardonnay was left on fine lees for eight months until bottling to create an enriched mouthfeel and texture with a supple finish. Partial malolactic fermentation helps deliver a clean finish.



FINISHED WINE

APPELLATION: Columbia Valley
VARIETAL CONTENT: 91% Chardonnay, 5% Pinot Gris, 2% Viognier, 2% Select White Varieties
ALCOHOL LEVEL: 13.8%
PH: 3.69
RESIDUAL SUGAR: 0.44
TITRATABLE ACIDITY: 0.53