



## 2013 EVE CHARDONNAY

*Shimmering in the glass. This Chardonnay has a lot of energy. Hibiscus flower, stone fruit, apple blossom & a touch of lemon cream. Long and beautiful; minerally and delicious.*

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### BLEND

100% Chardonnay

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### APPELLATION

Ancient Lakes

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### PRODUCTION

Whole-Cluster Pressed

Fermented on Lees

Yeast: Partially Native

20% Malolactic Fermentation

No New Oak

5 Months Barrel-Aged on Lees

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### WINE ANALYSIS

6.2 grams/L Total Acidity

3.52 pH

13.2% Alcohol

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### UPC

184745000201

### CURRENT & PAST SCORES

#### 89 Points, *Wine Spectator*

“Fresh and appealing, with apple, pear and cinnamon spice overtones, lingering pleasantly on the lively finish. Drink now.”

#### 88 Points, *Robert Parker’s Wine Advocate*

“A smoking value, Smith’s 2013 Charles Smith Eve Chardonnay has lots of juicy citrus, green apple and lime in a racy, medium-bodied, clean and crispy style. Whole-cluster pressed, fermented on lees, with 20% malo, and aged five months in tank, it’s a delicious, easygoing white that’s perfect for mid-week drinking.”

### VINEYARDS

*The vineyards we work with are farmed using the most up to date sustainable practices.*

**Evergreen:** Planted in 1998 by Jerry Milbrandt, the vineyard rows lie along a stretch of steep cliffs above the Columbia River in the state’s newest AVA, Ancient Lakes. A cooler site due to river influence, the soils are composed of fragmented basalt, gravel silt, and caliche deposited during ice age floods. As with all of Milbrandt’s vineyards, Evergreen is farmed using sustainable practices. This site produces fruit with sublime mineral character and great acidity, a balance that winemakers adore.

**Ryan Patrick:** Also in the Ancient Lakes AVA, this vineyard runs along a stretch of steep cliffs above the Columbia River and surrounds the town of Quincy, Washington. A combination of unique growing conditions including a cooler climate, a thin soil layer and vineyard elevations of 1200-1400 feet contribute to the unique character.

### VINTAGE

2013 was the warmest vintage since 2003, but cooled off just in time for harvest. The resulting wines were less likely to tip into overripe flavors or high alcohol levels, and picking proceeded at a normal pace. Total tonnage was up about 5% over 2012, a record for the state.

