

HOUSE WINE

2010 House Wine Chardonnay

COLUMBIA VALLEY

Washington's success with vinifera grapes is due in large measure to the state's unique geography. The vineyards are planted on the east side of the Cascade Mountains which serve to protect the region from marine weather off the Pacific coast and limit rainfall to just 6 - 8 inches annually. Low rainfall and free-draining soils allow vineyard managers to control vine vigor in order to promote flavor development in the grapes. Warm daytime temperatures ripen fruit to perfection. Cool autumn nights protect the grapes' natural acidity. Creating wines with perfect balance and flavors.

VINTAGE NOTE

The 2010 growing season was on schedule with bud break in early April, but a cool, wet spring led to delayed flowering and reduced fruit set across many varieties. An unusually cool summer produced dramatic differences in ripening between warmer and cooler sites, with veraison extending well into September in some cooler areas. However, naturally low yields, combined with over a month of consistently warm weather from late September through late October, produced phenolic ripeness and flavor development with extraordinary natural acidity. Cool, wet weather returned in late October, an appropriate bookend to a challenging harvest. Overall, this vintage will show balanced and elegant wines with lower alcohol and higher acidity.

TASTING NOTE

Fragrant pineapple, nectarine and straw notes marry with toasted marshmallow and vanilla crème aromatics on the welcoming nose. The creamy palate brings together jasmine, lime and toasted coconut. The finish is well balanced with lingering fruit and light oak.

BLEND

94% Chardonnay, 4% Viognier, 2% Gewurztraminer

FOOD PAIRINGS

Roast Chicken, Grilled Vegetables, Pasta with Cream Sauce, Cajun Salmon

BOTTLING

PH: 3.67 TA: 0.67
RS: .75% ALC.: 13%

CASES

4,400



MY HOUSE IS YOUR HOUSE