



2014 CHARDONNAY

Washington State

THE VINTAGE

- After warmer than average 2012 and 2013 vintages, 2014 in Eastern Washington was one of the warmest seasons in decades with favorable temperature conditions extending into fall.
- Overall, 2014 was a pleasant growing season; ripening was excellent for all varieties in all locations.

WINEMAKING

- Fruit was sourced throughout eastern Washington State, including the Horse Heaven Hills, Wahluke Slope, Yakima Valley and other parts of the Columbia Valley.
- After gentle pressing, the juice was cold settled for two days, then racked off solids to a combination of barrels and stainless steel tanks.
- Approximately 15% of the wine was fermented in predominantly neutral oak barrels then underwent a malolactic conversion.
- A small portion of aromatic white varieties were added to enhance floral and fruity characters in the final blend.

FLAVOR PROFILE

"This lighter style Chardonnay begins with bright aromas of sweet lime and pears with a touch of baking spice. Refined fruit flavors are accentuated by ample acidity that give way to subtle hints of butter, caramel and vanilla."

Keith A. Kenison

Keith Kenison, Winemaker

RECOMMENDED FOOD PAIRINGS

Roast Chicken, Lemon Pepper Salmon, Seafood Alfredo, Caesar Salad

TECHNICAL DATA:

Appellation: Washington State

Blend: 90% Chardonnay, 10% other aromatic white wine varieties

Alcohol: 13.5%

Total Acidity: 0.58 g/100 mL

pH: 3.51