

RIDGE CREST

CHARDONNAY

COLUMBIA VALLEY



2014



TASTING NOTES

Our 2014 Chardonnay aged sur lees in stainless steel tanks for 12 months prior to bottling. Consistent with our 2013 chardonnay there are aromas of stone fruit, vanilla and chèvre cheese. The crisp palate is balanced with natural acidity and richness made possible by routine batonnage; aka, lees stirring. The satisfying finish continues to evolve one glass to the next.

GRAPE SOURCE

100% WHITE BLUFFS ESTATE VINEYARD

WINE MAKING NOTES

Harvest Date: April, 2016

Brix: 23.5

Yeast: X5

Fermentation: Whole cluster chardonnay grapes where pressed to stainless steel tanks where cool fermentation ensued. This cool fermentation was carefully monitored for 24 days until the ferment became dry. SO₂ was added immediately upon completion in order to inhibit malolactic fermentation which aides in protecting the primary fruit of this varietal. Also, the natural acidity is retained. Frequent lees stirring occurred over 12 months to add weight and to harmonize the aromatic flavor with the toasty aromas brought on by fermentation.

Titrateable Acidity: 0.62 grams/100ml

pH: 3.73

Alcohol: 13.4% by volume