

CHARDONNAY COLUMBIA VALLEY 2013



TASTING NOTES

This unoaked Chardonnay contains a light golden straw color. Aromas of crisp apple, pineapple and toast are noticed first on the nose followed by a more complex creaminess that rounds out the bouquet. The palate greets the taster with vibrant acidity followed by tart flavors of pineapple, lemon and crisp apple. The finish is smooth with full palate weight and a pleasant, light balance of fruit and fresh acidity.

GRAPE SOURCE

100% WHITE BLUFFS ESTATE VINEYARD

WINE MAKING NOTES

Harvest Date: September 7 to October 11, 2013

Brix at harvest: 22.0

Yeast: VIN 2000 *Saccharomyces cerevisiae*

Fermentation: The grapes were hand harvested into 12 pound picking bins and processed into the press within 30 minutes of harvest. The juice was treated with sulfur to preserve the fruit. The juice was settled with enzymes < 24 hours and then racked to stainless steel tanks where a cool fermentation was performed for fruit retention. Yeast lees rich in glutathione were added during fermentation to protect volatile thiols from oxidation. The wine sat on its own yeast lees that were left over from fermentation until the wine was filtered and bottled.

Titrateable Acidity: 0.60 grams/100ml

pH: 3.61

Alcohol: 13.5% by vol.

Bottled: July 29, 2014