

RIDGE CREST

CHARDONNAY

COLUMBIA VALLEY



2015



TASTING NOTES

The color is of poached pear. Aromas of toast and citrus frame the nose. The palate is crisp and round with fruit flavors of pineapple, banana, and lemon. Crème Brulee, lemon biscotti and a slight tang finish the palate.

GRAPE SOURCE

100% WHITE BLUFFS ESTATE VINEYARD
VARIETAL PERCENT'S – 100% Chardonnay

WINE MAKING NOTES

Harvest Date: September 10, 2015

Brix: 23.5

Yeast: *Saccharomyces cerevisia* strain.

Fermentation: The grapes were dusted with sulfur before destemming to the press and the juice was processed under inert gas to preserve the fruit. The juice was settled with enzymes < 24 hours and then racked to stainless steel tanks for fermentation which completed after 18 days. The wine was allowed to settle on its own yeast lees to enhance the aroma.

Titratable Acidity: 0.61 grams/100ml

pH: 3.69

Alcohol: 13.4% by volume