



RIDGE CREST

CHARDONNAY

COLUMBIA VALLEY

2017



TASTING NOTES

Aromas of stone fruit, vanilla and chèvre cheese. The crisp palate is balanced with natural acidity and richness. The satisfying finish continues to evolve one glass to the next.

GRAPE SOURCE

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

WINE MAKING NOTES

Harvest Date: September 11, 2017

Brix: 23.5

Yeast: *Saccharomyces cerevisia* strain.

Fermentation: 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.

Titrateable Acidity: 0.68 grams/100ml

pH: 3.79

Alcohol: 13.9% by volume