

COLUMBIA

WINERY™

TASTING NOTES

The 2016 Columbia Chardonnay has vibrant aromas and flavors of juicy pears, apples and subtle notes of tropical fruits. Hints of sweet vanilla and oak are complemented by bright acidity for an elegant Chardonnay that is distinctly Northwest. The perfect accompaniment for a variety of foods, try this wine with Dungeness crab or mussels.

VINTAGE NOTES

Our 2016 growing season began quickly with warm, dry temperatures in April and May and rising as high as triple digits in June. Bud break and veraison arrived much earlier than previous vintages in most regions within the Columbia Valley. Cooler weather finally arrived midsummer and continued into the later months, allowing the grapes to slowly ripen and preserve their flavors. The hot climate early on ultimately contributed to higher yields with larger berries. The resulting wines are elegant with bright acidity and powerful fruit characteristics.

COLUMBIA VALLEY AVA

As Washington's largest appellation, the Columbia Valley comprises nearly all of the state's total vinifera grape plantings. Its volcanic, well-drained, sandy loam soils stress the vines to yield focused flavors in our grapes. In most parts of the Columbia Valley, there is an average of 16 hours of sunlight and only eight inches of rainfall. This combination lends itself to the creation of unique white wines with elegant fruit flavors and a crisp, polished finish.

WINEMAKING NOTES

This Chardonnay was fermented in stainless steel tanks at cool temperatures around 60°F to preserve the fruity esters. We use a mix of hand-selected yeast strains to enhance the complexity of the citrus and tropical fruit aromas. Oak contact during fermentation resulted in subtle notes of brown spice. Following primary fermentation, this Chardonnay was left on fine lees for eight months until bottling to create an enriched mouthfeel and texture with a supple finish. Partial malolactic fermentation helps deliver a clean finish.



FINISHED WINE

APPELLATION: Columbia Valley

VARIETAL CONTENT: 97% Chardonnay, 2% Viognier, 1% Muscat

ALCOHOL LEVEL: 13.83%

PH: 3.76

RESIDUAL SUGAR: 4.9 g/100ml

TITRATABLE ACIDITY: 0.47 g/100ml