

Lu & Oly

Washington State Wine

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Chardonnay

By Mark Ryan Winery

2014 Vintage

The chardonnay perfectly typifies the warm, 2014 Vintage. Bud break and veraison both happened two weeks earlier than usual, and harvest followed suit to a tune of three weeks earlier than typically seen. This chardonnay was harvested in late August to early September.

Winemaking

This chardonnay was fermented in 100% stainless steel, for a period of 3 months at very low temperatures. Slow, cooler fermentations tend to retain more of the subtle aromatics of this complex varietal. The wine was not put through malolactic fermentation in order to retain all the wine's natural acidity to balance the full-bodied mouthfeel.

Tasting Notes

Aromatically, this wine offers spiced pear and traces of pineapple before giving way to a palate featuring green apple and ripe citrus. The mouthfeel is relatively full, with more rich apple and stone-fruit tones. The wine's finish is balanced by its acidity, which is round, buoyant and mouthwatering.

Technical Data

100% Chardonnay

Vineyards: Milbrandt Family Estate

Residual Sugar: .054%

Oak: 100% Stainless Steel-fermented

900 Cases Produced