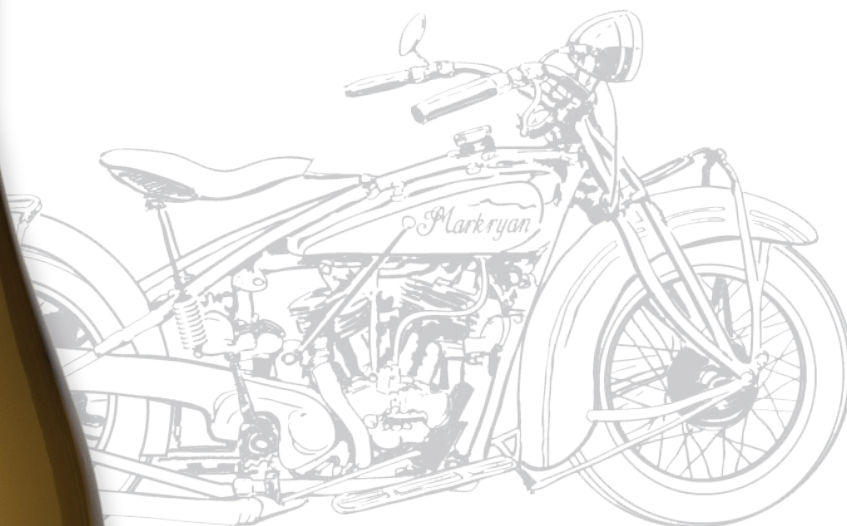


# *Board Track Racer*

## THE VINCENT WHITE



### BLEND

100% Chardonnay

### APPELLATION

Columbia Valley

### VINTAGE

2016

### PRODUCTION

2000 Cases

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### WINEMAKING NOTES

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

The Vincent White begins with bright citrus aromatics of grapefruit accompanied by white peach and floral notes. The palate brings rich flavors of ripe pear, yellow and green apple and hints of minerality. The creamy texture and relatively full mouthfeel balances with refreshing acidity.

*Mark Ryan*  
WINERY

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