



CHARDONNAY 2012

ANCIENT LAKES

BLEND

100% Chardonnay

APPELLATION

Ancient Lakes

VINEYARD

Evergreen

WINE ANALYSIS

6.2 grams/L Total Acidity

3.44 pH

13.7% Alcohol

TECHNIQUES

The Chardonnay clusters were gently whole cluster pressed and then barrel fermented. 75% of barrels fermented with native yeast.

OAK PROGRAM

20% new oak, 80% neutral oak, French

PRODUCTION

1,728 bottles

RETAIL PRICE

\$29

UPC

856589001200

CURRENT & PAST SCORES

2011 - 91 Points & Year's Best

Chardonnay, Wine & Spirits

2008 - Best Washington Chardonnay,

Ray's Retrospective Tasting

2008 - 89 Points, Wine Advocate

2007 - 90 Points, Wine Enthusiast

WINEMAKER'S NOTES *This classic Washington State Chardonnay hails from one of the state's top vineyards for white varietals. Fifty percent of the lot was fermented by native yeast strains. The wine went through fifty percent secondary malolactic fermentation preserving its beautiful fruit flavors, racy acidity and natural balance. This is an amazing food wine that should be the star of setting your imagination on fire with pairing possibilities.*

