



CHARDONNAY 2015

OLSEN VINEYARD

BLEND

100% Chardonnay

APPELLATION

Yakima Valley

VINEYARD

Olsen Vineyard

CLONES

Wente, FPS 15, ENTAV 76, 96, 548

WINE ANALYSIS

6.78 grams/L Total Acidity

3.45 pH

13.6% Alcohol

OAK PROGRAM

Fermented in 85% French oak barrels

20% new; 10% Stainless barrels;

5% Egg

TECHNIQUES

Gently whole cluster pressed.

Fermented with a combination of native and commercial yeast. Batonnage daily during primary fermentation, weekly during malolactic fermentation and then once a month. Aged sur lees 10 months.

PRODUCTION

9,600 bottles

RETAIL PRICE

\$34

UPC

856589001200

CURRENT SCORES

2015 - Gold, *SF Chronicle Wine Competition*

WINEMAKER'S NOTES *This classic Washington State Chardonnay hails from Olsen Vineyard, one of the state's premier vineyards. This is a high elevation, cool site that sits at an elevation of 1,110 feet - 1,350 feet. It was picked at perfect ripeness 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.*

