



CHARDONNAY 2013

YAKIMA VALLEY

BLEND

100% Chardonnay

APPELLATION

Yakima Valley

VINEYARD

French Creek

WINE ANALYSIS

5.04 grams/L Total Acidity

3.54 pH

13.9% Alcohol

TECHNIQUES

The Chardonnay clusters were gently whole cluster pressed and then barrel fermented. 60% of barrels fermented with wild yeast.

OAK PROGRAM

16% new French

PRODUCTION

3,900 bottles

RETAIL PRICE

\$29

UPC

856589001200

CURRENT & PAST SCORES

2012 - Gold, San Francisco Chronicle Wine Competition

2012 - 89 Points, Wine Enthusiast

2011 - 91 Points, Wine & Spirits

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. Sixty percent of the lot was fermented by wild yeast strains from the vineyard while the remainder was inoculated with an isolated yeast strain. 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.*

