



CHARDONNAY 2018

YAKIMA VALLEY - OLSEN VINEYARD

BLEND

100% Chardonnay

APPELLATION

Yakima Valley

VINEYARD

Olsen Vineyard

CLONES

Wente, ENTAV 96

WINE ANALYSIS

6.2 grams/L Total Acidity

3.45 pH

13.2% Alcohol

OAK PROGRAM

Fermented in 51% neutral French oak,

17% new French oak, 23% Egg,

11% Stainless barrels

TECHNIQUES

Gently whole cluster pressed.

Fermented with a combination of native and cultured yeast. Stirred daily during primary fermentation, weekly during malolactic fermentation. Aged on lees 10 months.

PRODUCTION

8,064 bottles

RETAIL PRICE

\$36

UPC

856589001200

CURRENT & PAST SCORES

2017- 92 Points, *James Suckling*

2017 - 91 Points, *Intl. Wine Report*

2016 - 93 Points, *Wine Advocate*

2016 - 92 Points, *James Suckling*

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.*

