



## CHARDONNAY 2019

### 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 57% neutral French oak,  
14% new French oak, 21% Egg,  
8% 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

5,400 bottles

#### RETAIL PRICE

\$29

#### 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.*

