



COLUMBIA VALLEY

2018 Indian Wells Chardonnay

VINTAGE NOTES

- 2018 was another stellar growing season and vintage in Washington.
- Warm spring temperatures were followed by mild conditions throughout the growing season allowing for extended hang time and flavor development.
- Warm fall days allowed for full ripeness and color, while cool Washington nights helped maintain crisp natural acidity.

VINEYARD NOTES

- Fruit is sourced from warmer sites in the Columbia Valley, including our Cold Creek Vineyard.
- The region's warm days cause the grapes to assert sweet citrus and tropical notes, while the cool nights promote balance and flavor intensity.

WINEMAKING NOTES

- Ripe grapes were lightly pressed and inoculated with yeast designed for accentuated, fruit-forward flavors.
- 100% sur lie aged for 10 months to integrate the fruit and oak flavors and provide a rich mouthfeel.
- Barrel aged in 66% new French and 34% American Oak.

RECOMMENDED FOOD PAIRINGS

- Salmon, fresh crab, pork, poultry, lemon zest herbs

TASTING NOTES

“Our Indian Wells Chardonnay delivers an appealing tropical fruit character from warmer sites. I like this Chardonnay’s ripe pineapple and butterscotch flavors and rich, creamy texture. Try it with scallops, scampi or pasta with rich sauces.” Bob Bertheau, Head Winemaker

TA: 0.56 g/100mL

PH: 3.51

ALCOHOL: 13.5%

RESIDUAL SUGAR: 0.30 g/100 mL

BLEND:

100% Chardonnay