



## COLUMBIA VALLEY

### 2020 Indian Wells Chardonnay

#### VINTAGE NOTES

- Slightly warmer than average winter temperatures preceding the 2020 growing season resulted in little to no vine damage with normal bud break.
- Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- A mild summer with very few periods of excessive heat and cooler fall temperatures created ideal conditions for developing beautiful fruit flavors and aromas.

#### VINEYARD NOTES

- The Chardonnay fruit was sourced from warmer sites in the Columbia Valley, including our Cold Creek Vineyard to extract vibrant flavors.
- The warm days cause the grapes to assert sweet citrus and tropical characteristics, while the cool nights promote structure and balance.

#### 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.
- Aged in 40% neutral oak, 32% new oak, 27% one year old oak and 1% stainless steel.

#### TASTING NOTES

"Specially selected and carefully aged, this premier Chardonnay balances tropical fruit and creamy butterscotch flavors with a hint of toasted oak." – David Rosenthal, Winemaker

TA: 0.56 g/100 ml

PH: 3.6

ALCOHOL: 14%

RESIDUAL SUGAR: 0.29 g/100 ml

BLEND:

100% Chardonnay