



2016 Vintage Chardonnay

Wahluke Slope AVA – Washington State

Tasting Notes

Aromas of lemon custard, lychee and orange blossom lead to crème fraîche and honeysuckle on the palate. Finishing with clean and crisp citrus flavors.

Vintage

Bud break occurred much earlier than normal, with above average temperatures leading through late August. At this point we experienced a period of cooler temperatures extending harvest in to early November with well balanced ripeness.

Vineyard

Weinbau 100%

Composition

Chardonnay 100%

Winemaking

Grapes were pressed whole cluster, fermented in 78% concrete and 22% New French Oak. Stirred every 45 days, remaining on lees up to bottling.

Technical Data

TA	7.1 g/L
pH	3.75
Alcohol	13.8%
Yeast Strain	CY3079
Cases Produced	182