

WASHINGTON HILLS

2007
CHARDONNAY

SUMMIT RESERVE

COLUMBIA VALLEY

VARIETY BLEND

100% Chardonnay

BOTTLING

pH: 3.33

TA: 6.36 g/L

ALC: 13.5%

RS: 0.92 g/L

COLUMBIA VALLEY

Washington's success with vinifera is due in large measure to the state's unique geography. The vineyards are planted on the east side of the Cascade Mountains, which serve to protect the region from marine weather off the Pacific coast and limit rainfall to just 6 - 8 inches annually. Low rainfall and free-draining soils allow vineyard managers to control vine vigor in order to promote flavor and ripen fruit to perfection. Cool autumn nights protect the grapes' natural acidity.

WINE MAKING NOTES

Picked when temperatures were cool, the grapes were then lightly crushed and immediately inoculated with selected yeast strains. An extended controlled fermentation resulted in maximum color, aroma and flavor extraction. Upon completion of malolactic fermentation, the wine was aged with oak to add complexity.

TASTING NOTES

Fragrant floral notes of honeysuckle lead to aromas of toasted hazelnuts and crème brulee. Bright citrus and nectarine flavors are woven into vanilla and toasted nuances of French oak.

VINTAGE NOTES

The Columbia Valley's growing season showed average temperatures throughout the year. 2007 began with high temperatures creating smaller canopies, allowing more light penetration, resulting in outstanding flavor development. Hot summer weather led to cooler conditions mid-September creating ideal harvest conditions. Cooler temperatures continued through October allowing for longer hang time and more developed fruit flavors. The 2007 vintage of wines will be well-balanced, smooth tannins with an abundant of flavors.



Defining WASHINGTON WINES

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