

WASHINGTON HILLS



CHARDONNAY 3L CASK WASHINGTON STATE

Washington State

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

A long, cool fermentation was followed with partial malolactic fermentation and several months of lees contact with French and American oak for added depth of flavor.

Tasting Notes

Aromas of nectarines and peaches fill the nose of this straw colored wine. On the palate this wine is rich and creamy with ripe nectarines, oranges and a hint of lime. The wine well balanced with fruit, acidity and a hint of oak.

Variety Blend

100% Chardonnay

Bottling

pH: 3.3

TA: 0.58

ALC: 13.0%

RS: 0.28 g/mL

Defining WASHINGTON WINES

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