

WASHINGTON HILLS

2008

CHARDONNAY

VARIETY BLEND

97% Chardonnay
3% Sauvignon Blanc

BOTTLING

pH: 3.42
TA: 0.65
ALC: 13.0%
RS: 0.13%

VINEYARD

Canyon Ranch, Wyckoff,
Willard, Oasis

CASES PRODUCED

2,045



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.

TASTING NOTES

Welcoming aromatics of buttered toast, spiced apples and pear swirl in the glass. Developed notes of navel orange, granny smith apple compliment the integrated oak from start to finish. The wonderful fruit continues on the lengthy finish.

VINTAGE NOTES

The 2008 harvest began in late September, perhaps the most delayed harvest since 1993. Harvest wrapped up in the first part of November. Overall the wines have great fruit flavor definition, medium bodied and complex. The reds, Merlot, Syrah and Cabernet Sauvignon, always do well in the state and the 2008 vintage is no exception. The white varietal stars, Chardonnay and Riesling, shine as well this vintage.

Defining

WASHINGTON WINES

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