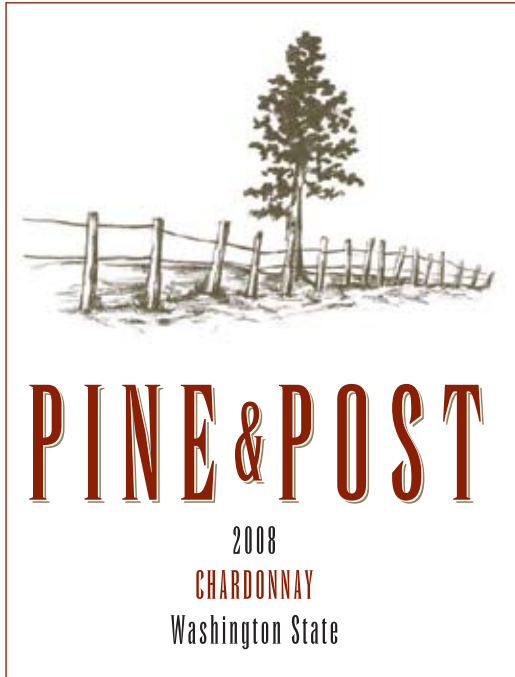


2008 Chardonnay

Washington State



Variety Blend

86% Chardonnay
8% Semillon
6% Viognier

Bottling

pH: 3.59
TA: 0.72
Alc: 13.0%
RS: 0.05%

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 development in the grapes. Warm daytime temperatures ripen fruit to perfection. Cool autumn nights protect the grapes' natural acidity.

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.

Tasting Note

A lively nose with aromatics of citrus zest, stone fruit and almonds. The straight forward and clean palate introduces notes of tangerine, green apple and vanilla. The creamy finish extends the fruit flavors with a hint of light oak.

