



2008 SAGELANDS VINEYARD CHARDONNAY COLUMBIA VALLEY

Wine

Elegant and balanced, our 2008 Chardonnay offers enticing aromas of ripe pear, Meyer lemon, Granny Smith apple and honey. Its fresh, fruity flavors echo the aromas, adding hints of pink grapefruit and vanilla. The wine's crisp acidity enlivens the palate and lingering finish. Lightly chill and enjoy this wine as an *apéritif* with goat cheese or to complement roasted herb-rubbed chicken; chilled Dungeness crab; or spinach salad with tiger prawns, avocado and pink grapefruit.

Vineyard

We sourced the grapes for our 2008 Chardonnay from three vineyards located in the Columbia Valley American Viticultural Area (AVA), with two-thirds from the Yakima sub-AVA surrounding the winery. By combining these three vineyards, located in some of the Columbia Valley's best growing regions for Chardonnay, we captured ripe, lush flavors from warmer microclimates and bright fruit character with crisp acidity from cooler growing regions. The result is an exceptionally well-balanced and complex Chardonnay.

Winemaking

After gently pressing the grapes and settling the juice, winemaker Frédérique Spencer cold fermented the Chardonnay in stainless steel tanks to preserve its freshness and full varietal expression. Approximately 40 percent of the blend underwent malolactic fermentation to round the acidity. After fermentation, the wine aged *sur lie* on the yeast, with *bâtonnage* (stirring) to enhance the rich texture. Subtle oak character adds complexity to the fruit-focused style.

Vintage

A cool spring in 2008 slightly delayed budbreak—when new vine growth signals the onset of the growing season. Early spring rain gave the vines a good head start, and drier weather around bloom time led to optimum pollination and excellent fruit set. It was a classic dry Eastern Washington summer. Cold nights in early and mid-October slowed ripening considerably, but the return of more normal temperatures allowed our grapes to mature fully. We picked our Chardonnay in late October.



Wine Data

Vintage— 2008,

96% Chardonnay, 2.5% Pinot Gris, 1% Viognier, 0.5% Riesling

Alcohol – 13.8%

Acidity – .83 g/L

pH – 3.47

Residual Sugar – 0.6%

Ageability – Up to two years