



2007 Sagelands Vineyard Chardonnay Columbia Valley

VINTAGE  
2007

APPELLATION  
Columbia Valley

VARIETAL COMPOSITION  
Chardonnay

PRODUCTION STATISTICS

Wine Acidity	6.0 g/L
Wine pH	3.54
Alcohol	14.1%

ABOUT THE WINE

Our 2007 Chardonnay is bright with an appealing pale gold color. The nose shows ripe apple and Anjou pear aromas with a light note of golden peach and honeysuckle. The palate is very crisp and refreshing with green apple, tropical fruit, citrus and vanilla flavors. Lightly chill to enjoy as an aperitif or to complement roasted chicken, rich seafood dishes or pasta with creamy sauces.

After careful handling, whole clusters were gently pressed and most of the juice was cool fermented in stainless steel tanks to preserve freshness and full varietal expression. A small portion of the blend was fermented and aged in new French oak to enhance complexity and richness on the palate.

ABOUT THE VINEYARDS

We sourced Chardonnay grapes from three different vineyards located in lower Yakima Valley and from the Canoe Ridge Vineyard up on the Horse Heaven Hills capturing the essence of some of the best growing regions in the Columbia Valley. The Snipes and Franklin Vineyards were planted in 1980 on the southern sunny slope of Rattlesnake hills while the younger Anderson Vineyard is located in the valley, a cooler microclimate. The Canoe Ridge Vineyard was planted in 1991 on the northeast side of the ridge where the influence of the Columbia River helped retain the natural acids in the grapes. Different exposures and soil types lend acidity, fruit and complexity to our Sagelands Chardonnay.

ABOUT THE VINTAGE

Mother Nature smiled on Washington and provided mild conditions and no real stress for the vines, an ideal climate for grapes. With a fast start, low middle and long finish this is sure to be a memorable vintage. During harvest we enjoyed even-keeled weather that allowed fruit to hang a bit longer to deepen flavors and ripeness or to bring the grapes in early giving our winemaker a lot of flexibility.

TASTE PROFILE

<u>FLAVOR INTENSITY</u>		
LIGHT	MED	HIGH
<u>SWEETNESS</u>		
DRY	MED	SWEET
<u>ACIDITY</u>		
FLAT	MED	CRISP
<u>TANNIN</u>		
NONE	MED	DRY
<u>OAK</u>		
NONE	TOASTY/VANILLA	OAKY
<u>BODY</u>		
LEAN	MED	FULL