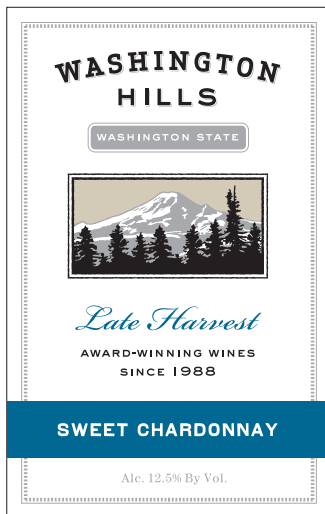


WASHINGTON HILLS

Late Harvest

SWEET CHARDONNAY



WASHINGTON WINE COUNTRY

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.

WINEMAKING NOTES

Preserving the intense natural fruit found here in Washington is our main goal when crafting this wine. Gentle fruit handling, Epernay yeast, long cool fermentation and protection of the wine from oxygen are the keys to capture these generous varietal essences.

TASTING NOTES

Welcoming toasted oak notes swirl around dried apricot, apple cobbler and baking spice aromas. A rich palate filed with intense stone fruit and Greek honey. Lingering residual sugar is balanced by acidity for a clean finish.

VARIETY BLEND

97% Chardonnay
3% Sauvignon Blanc

BOTTLING

pH: 3.42
TA: 9.3 g/L
ALC: 12.5%
RS: 7%

DRY

MED. DRY

MED. SWEET

SWEET

AWARD-WINNING WINES SINCE 1988