



2012 CHARDONNAY

APPELLATION:

Columbia Valley

VINEYARDS:

Stillwater Creek Vineyard

Stillwater Creek Vineyard located in the Frenchman Hills of Washington State's Columbia Valley.

TECHNICAL NOTES:

pH 3.43
TA 0.62 g/100mL
Alcohol 13.7% By Volume

FERMENTATION:

Very slowly fermented in 225 Liter French oak barrels. The lees were stirred weekly to artfully create a rich mouth feel. Secondary fermentation was encouraged until the acidity was perfectly balanced.

AGING:

9 months in French oak barrels, 20% new

CASES PRODUCED:

223 cases

RELEASE DATE:

October 1, 2013

SENSORY NOTES:

I love to throw this vineyard-designate Chardonnay into a blind tasting with some of the top producers of white burgundy. Crafted in the same style, it exhibits scents of pear, citrus and Gala apples and is supremely balanced in the mouth. Refreshing and elegant... your taste buds will be pleading for another sip. A nice wine to enjoy with crab cakes, scallops, pork roasted with apples, or mushrooms sautéed in butter.