



2014 THE JACK CHARDONNAY

APPELLATION:	Columbia Valley
VINEYARDS:	Stillwater Creek Vineyard Four Feathers Vineyard
TECHNICAL NOTES:	pH 3.46 TA 0.57 g/100mL Alcohol 13.9% By Volume
FERMENTATION:	75% stainless steel to retain bright, clean and fresh flavors. 25% small French oak barrels; 10% new French oak
CASES PRODUCED:	470 cases
RELEASE DATE:	September 1, 2015
SENSORY NOTES:	This is our first vintage of The Jack Chardonnay. A delicious wine which is a perfect aperitif or can be easily paired with an array of Norwest cuisine. It opens with scents of pear, apples, and tropical fruit with hints of vanilla. The palate is fresh, clean and crisp with beautiful balance expressed through flavors of stone fruit and Gala apples. Enjoy!