



## 2015 THE JACK CHARDONNAY

APPELLATION:	Columbia Valley
VINEYARDS:	Evergreen Vineyard Purple Sage Vineyard Sundance Vineyard
TECHNICAL NOTES:	pH 3.76 TA 0.52 g/100mL Alcohol 13.9% By Volume
FERMENTATION:	70% barrel fermented; 18% new American oak 30% stainless steel to retain bright, clean and fresh flavors.
CASES PRODUCED:	1000 cases
RELEASE DATE:	May 20, 2016
ACCLAIM:	Outstanding – Great Northwest Wine
SENSORY NOTES:	The Jack Chardonnay is a delicious wine which is a perfect aperitif or can be easily paired with an array of 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!