

2015 CHARDONNAY

Ancient Lakes of the Columbia Valley AVA



PRODUCER PROFILE

Winemaker: Morgan Lee

Estate founded: 2007

Region: Washington, USA

COMPOSITION

Chardonnay 100%

VINEYARDS

Columbia Valley is Washington's largest growing region at nearly 11 million acres. Variety typicity and pure fruit aromas and flavors are the hallmarks of wine from the Columbia Valley. Most vineyards lie below the floodwaters with soils of loess—wind blown deposits of sand and silt—overlying gravel and slackwater sediment with basalt forming the bedrock. This provides a diversity of soil types that are well drained and ideal for viticulture. The region has an arid and semi-arid, continental climate, receiving an average of 6–8 inches of precipitation annually. It is consistently warm with dry temperatures during the growing season and irrigation is therefore required to grow vinifera grapes. This irrigation provides growers with a large amount of control over grape development compared to many other regions of the world. This leads to minimal vintage variation and consistently high-quality wines.

WINEMAKING

Picked in late September. Cold fermented. 95% of the blend was fermented in Stainless steel with Montrachet Yeast. 5% was barrel fermented with BRG yeast. Both wines have lees stirred for 4 months post fermentation. A small portion of the wine went through secondary (malolactic) fermentation.

TASTING NOTES

Nice rich fruit on the palate backed up by lively acidity with a clean crisp finish. Nice aromas of ripe pear and apple on the nose.

FOOD PAIRING

This wine paires perfect with pork, rich fish, vegetables and poultry.

Technical data

Alcohol: 13,9% | Total acidity 5,5 g/l | Residual sugar 4,4 g/l | pH 3.6