



COLUMBIA VALLEY RESERVE 2006 Chardonnay

Washington Chardonnays are best characterized by more restrained tropical fruit flavors balanced with ample green apple acidity; these characteristics make our Chardonnays great with food.

VINEYARDS & HARVEST

Overall, the 2006 vintage was ideal for white wine. Abundant spring rain led to bigger canopies in the fall, helping to shade the delicate white varieties from the hot sun. The effect that this particular growing season had on the resulting fruit was nice, balanced acidity. Our vineyard choices this year married the flavors together to create a complex, balanced wine. Fruit from Oasis Vineyard provided round tropical fruit, while Phil Church grapes brought lean acidity. Wyckoff Vineyard portrayed an undercurrent of old vine elegance, and Celilo Vineyard fruit brought cool climate, balanced acidity. Harvest came quickly in mid-October, due to the first impending rainstorm of the season.

WINEMAKING

For the Columbia Valley Reserve Chardonnay, we prefer hand-picked fruit which is then whole-cluster pressed to provide a delicate juice. We transferred the juice to barrel for fermentation, stirring the lees once a week to develop and maintain a creamy texture. The wines were put through partial malolactic fermentation to add body and roundness, then aged for approximately 6 months in a combination of 75% French oak and 25% American oak.

WINEMAKER'S DESCRIPTION

Our Columbia Valley Reserve Chardonnay is rich and round, yet balanced with enough crisp acidity to showcase the fruit. We consider oak to be a complement to the flavors of the grape, and do not let it dominate the fruit. Mouth-filling flavors of butterscotch, glazed doughnut, baked pear, and pineapple upside-down cake meld with undertones of vanilla and light toast. This wine's soft, creamy palate leads to a crisp lingering finish. Enjoy now or cellar for up to two years.

FOOD PAIRING SUGGESTIONS

You will want to savor it alone or enjoy it with chicken, pasta with cream sauces, richer seafood or other light but slightly oily fare.

TECHNICAL DATA

Winemaker:	Kerry Norton	Alcohol:	14%
Appellation:	Columbia Valley	Acidity:	0.57 g/100ml
Varietal:	100% Chardonnay	pH:	3.49
Harvested:	September 2006	Cases Produced:	5,175
Bottled:	September 2007		
Released:	October 2008		