

COVEY RUN

QUAIL SERIES 2008 Chardonnay

BACKGROUND

The acclaimed Queen of White Wine, Chardonnay is the most widely planted and versatile wine grape in the world. It produces the great white Burgundies, Chablis and provides the backbone for Champagne. Chardonnay provides a finesse and breadth to dry white wines that is unmatched by any other varietal. Here in Washington State, our cool northern climate facilitates the slow and even ripening of Chardonnay leading to wines with bright fruit character and tantalizing acidity.

WINEMAKING

After harvest and pressing, we split the juice between stainless steel tanks and oak barrels. The stainless lots were cool-fermented to conserve fruitiness, while the barrel-fermented lots (50% French, 50% American oak) were allowed to remain on the lees with frequent stirring throughout the winter.

Those lots with higher acidity levels underwent malo-lactic fermentation, which added a creamy nuance while the barrel-fermented lots lent a touch of vanilla toast. Before bottling, we blended the tank and barrel lots to create a complex and well-balanced wine.

WINE DESCRIPTION

Flavors of crisp green apple, pear, tropical fruit and spice are enhanced by subtle notes of vanilla and toast.

FOOD PAIRING SUGGESTIONS

Our 2008 Covey Run Chardonnay is a fantastic food wine and pairs beautifully with dishes like grilled garlic-rosemary halibut or chicken and artichoke flatbread pizza with creamy basil sauce.

TECHNICAL DATA

Winemaker:	Kate Michaud
Appellation:	100% Columbia Valley
Varietal:	98% Chardonnay 2% Chenin Blanc
Alcohol:	13.5%
T.A.:	6.52 g/L
pH:	3.35
Residual Sugar:	3 g/L
Harvest Date:	September 2008
Bottling Date:	August 2009
Release Date:	May 2010
Cases Produced:	4,971
Suggested Retail:	\$8.99

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