

WASHINGTON — HILLS —

2014 | WASHINGTON STATE

Chardonnay



WINEMAKER TASTING NOTES:

Brilliant gold in color, this wine boasts classic aromas of golden delicious apple and hints of peach. A soft and creamy palate of toasted oak, Asian pear and baked apple leads to lingering notes of sponge cake and toasted almond on the finish.

VINTAGE BACKGROUND:

The 2014 Washington State harvest proved to be spectacular with a record crop level and excellent quality. All factors needed for success came together perfectly: cool nights, lots of warm weather in the growing season, and rain limited mostly to the shoulder seasons. Harvest started the third week of August and wrapped up in the second week of November. The crop across the state was heavy, yet bountiful with quality. Our vineyard team enjoyed weather that enabled them to pick at will, affording perfect flavor, acidity and sugar levels.

VARIETY BLEND:

97% Chardonnay, 3% Viognier

TA: 5.3 g/L

ALC: 13.43%

RS: 6 g/L

ML: 20%

YEAST: Vivace, Premier Cuvee

OAK: 77% French, 23% American

AGED: 6 months

HARVEST DATE: Sept–Oct 2014

BOTTLED: March 10, 2016