

Sagelands

Established in 1984, Sagelands embodies Washington State's winemaking legacy by sourcing the finest grapes from the four corners of the Columbia Valley and handcrafting them into wines of outstanding quality and value.

TOP 500 GREAT BUYS – Wine Spectator



CHARDONNAY

2016 • COLUMBIA VALLEY

TASTING NOTE

Fragrant pineapple and mango aromas fill the nose while the palate opens with dried apricots, apple and lingering tropical fruit notes. A rich mouthfeel is balanced with nice viscosity leading to a long, toasty finish.

ABOUT THE VINTAGE

The 2016 growing season started quickly with warm temperatures across Washington, encouraging vigorous vine development. By late June, however, temperatures cooled considerably, creating optimal growing conditions for fruit maturation. In late summer, rain came to the vineyard and helped ease vine stress, while the vineyard teams worked tirelessly to ensure the canopies and fruit clusters would produce top quality grapes. White varieties will express lush, tropical notes.

VINEYARD SOURCES

Wallula, Canyon Ranch Vineyard, Grieb, Willow Crest Farms

Known for its many and varied microclimates (cool, warm, windy, hilly, flat), Columbia Valley is the umbrella AVA under which many of the state's sub-AVAs fall. While it contains 99% of wine grapes grown in Washington State, 6,851 of its acres are unique to the Columbia Valley and don't overlap another sub-AVA in the state.

WINEMAKING

Harvest Date: *Sep. – Oct. 2016*

Varietal Blend: *98% Chardonnay, 2% Semillon*

Oak & Aging: *Aged 10 months in 20% New American Oak*

PH: 3.71 TA: 5.53 g/L Alc. 12.98%

