

# 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

2017 • COLUMBIA VALLEY

### TASTING NOTE

Fragrant pineapple and mango aromas open to flavors of dried apricots, apples and buttery notes. A rich mouthfeel is balanced on the palate with balanced acidity and a lingering toasty finish.

### ABOUT THE VINTAGE

The 2017 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 September and wrapped 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.

### 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 2017 – Nov 2017*

Varietal Blend: *100% Chardonnay*

Oak & Aging: *20% American Oak  
Medium Toast*

PH: 3.82   TA: 5.06 g/L   Alc. 13.62%

