

Sagelands

CHARDONNAY

2018 • COLUMBIA VALLEY

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.

TASTING NOTE

Aromas of luscious apple and sweet, ripe peach lead to crisp apple and stone fruit flavors on the mid-palate. Buttery notes complement the rich mouthfeel, balanced by the perfect amount of acidity on the finish.

ABOUT THE VINTAGE

2018 represents a very long harvest and a record-breaker for volume and tons crushed. Drier weather at bloom, resulted in grapes with much less mildew pressure than last year. Two weeks of extremely hot weather towards the end of summer allowed fruit to hang a little longer. White varietals will express a great range of fruit flavors like apple, pineapple and peach, while ripened red varietals will show more fruit-forward characteristics. The levels of acid are coming in higher than in years past, so red varietals, like Merlot, Cabernet and Syrah will be bright and refreshing.

VINEYARD SOURCES

Sagemoor Vineyards, Canyon Vineyard Ranch, Wallula Vineyards

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.

ACCLAIM

Top 500 Great Buys, *Wine Spectator*

WINEMAKING

Harvest Date *Sept 2018 - Nov 2018*

Varietal Blend *100% Chardonnay*

Oak *20% of Extreme Vanilla Oak Chips*

PH 3.90 **TA** 4.72 g/L **Alc** 14.42%

