

WASHINGTON

SINCE *Hills* 1988



2016 CHARDONNAY

WASHINGTON STATE

TASTING NOTE

“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.”

–Hal Landvoigt, Winemaker

VINTAGE BACKGROUND

The 2016 growing season started quickly with warm temperatures across Washington, encouraging vigorous vine development. By late June, 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.

VINEYARDS

Frenchman Hills, Goose Ridge, Wallula, Willow Crest

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

HARVESTED: Sep – Oct 2016

BLEND: 99% Chardonnay,

1% Semillon

AGING: 6 months, 90% American

Oak, 10% French Oak

PH: 3.16 | TA: 5.95 g/l | ALC: 13.1%

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