

WASHINGTON

SINCE *Hills* 1988



2017 CHARDONNAY

WASHINGTON STATE

TASTING NOTE

“Rich gold in color, this wine boasts aromas of Meyer lemon candy, honey, and hints of vanilla cream. A full bodied chardonnay, flavors of baked apple and citrus oil lead to lingering notes of toasted sugar and almond on the finish.”

–Hal Landvoigt, Winemaker

VINTAGE BACKGROUND

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.

VINEYARDS

Wallula Vineyard, Phil Church, Grieb, J & S

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: 10/23/2017 – 11/17/2017 AGING: 10 months in steel tank
BLEND: 100% Chardonnay PH: 3.76 | TA: 5.73 g/l | ALC: 13.78%