

# WASHINGTON

SINCE *Hills* 1988



## 2018 CHARDONNAY

WASHINGTON STATE

### TASTING NOTE

“Complex butterscotch, toasty oak and pineapple aromas. Rich fruit and full body are complemented by smoky oak flavors.”

–Hal Landvoigt, Winemaker

### VINTAGE BACKGROUND

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.

### VINEYARDS

*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.



### WINEMAKING

HARVESTED: 09/15/2018 – 11/01/2018

BLEND: 100% Chardonnay

PH: 3.85 | TA: 4.87 g/l | ALC: 13.93%