

# WATERBROOK

WALLA WALLA, WASHINGTON

## Reserve

• 2017 •

### CHARDONNAY

COLUMBIA VALLEY

#### TASTING NOTE

"Apple and lemon zest aromas, with flavors of golden delicious apple, Cling peach and golden raisin. Bright acidity and silky texture along the palate, followed by sweet vanilla and mango chutney on the finish. Pair with cream sauces, roast chicken, asparagus, white fish, and, of course, as well as meats with fruit-driven reduction sauces will also pair well."

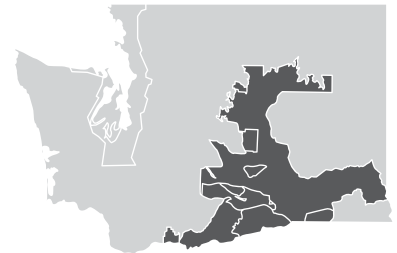
- John Freeman, Winemaker

#### VINTAGE NOTE

- After warmer and larger than average harvests from 2012-2016, this year's growing season and harvest far more normal with a wet spring leading to a dry, warm summer for excellent fruit development in our vineyards.
- By harvest, our fruit was showing phenolic ripeness with balance ideal between sugar, acids, and tannin in the fruit skins. The fruit harvested will make for a fine 2017 vintage from Washington.
- Harvest began during the second week of August with the last of our Cabernet Sauvignon pulled from The Benches Vineyard at Wallula Gap and Skyfall Vineyard on November 2.

#### VINEYARDS

- 84% Canyon Vineyard Ranch,  
16% Sagemoor



#### WINEMAKING

Blend: 100% Chardonnay  
Aged: 10 months  
Oak: 33% new French oak

Harvest Date: Sept. 8-22, 2017  
Alcohol: 12.9%  
TA: 4.5 g/l PH: 3.67

2016 – 90 POINTS, *James Suckling*