

WATERBROOK

WALLA WALLA, WASHINGTON

Reserve

CHARDONNAY

2018 COLUMBIA VALLEY

TASTING NOTE

"Aromatics of toasted oak and vanilla lead to flavors of pear, yellow apple and honeydew melon. This wine is very vicious and sticks to your pallet with lingering flavors of oak and Asian pear. This wine should be just slightly chilled before opening and will pair well with creamy foods like chicken cordon bleu, bacon-wrapped pheasant, pork loin roasts and stuffed pork chop."

- John Freeman, Winemaker

VINTAGE NOTE

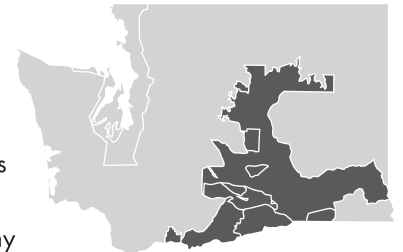
2018 represents a very long harvest and a record-breaker for volume and tons crushed. Dryer weather at bloom, resulted in grapes with much less mildew pressure than last year. Two weeks of extremely hot weather towards the end of summer allowed fruit to hang a little longer. White varietals will express a great range of fruit flavors like apple, pineapple and peach.

VINEYARDS

81% *Sage Moor*, 16% *Browne Family Estate*, 3% *Canyon Vineyard Ranch*

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

Blend: 97% Chardonnay,
3% Viognier

Aged: 10 months in 33% new
French oak

Harvested: Sep. 10–25, 2018

Alcohol: 14.9%

TA: 4.7 g/l PH: 3.93