

2004 Columbia Valley Chardonnay

Columbia Valley Appellation

Released: July 2005

Variety: 100% Chardonnay

Vineyards: This wine is a blend of four distinguished vineyards: 53% Fair Acre Vineyards, 16% Sagemoor, 16% Goose Ridge, and 15% Evergreen.

Winemaker

Comments: "The structure and backbone of this wine comes from the slightly cooler growing conditions of Fair Acre Vineyard and Evergreen Vineyards, with the riper melon and tropical flavors accentuated by the warmer Sagemoor and Goose Ridge sites. Crisp acidity, ripe tropical flavors and a slight mineral edge harmonize with the richness of this Burgundian style Chardonnay."

Harvest: While we encountered a number of challenges with the hard 2004 winter, we were pleasantly surprised by the enduring quality of many of the older vineyards. At most sites, a larger number of buds were left to make up for the winter bud damage. More focused viticultural management was required to tame these canopies, including multiple labor passes for shoot thinning and yield balance. Late summer ripening delivered up excellent quality despite lower than normal yields, a staunch reminder that sometimes the best vintages are cultivated from less than ideal growing conditions.

Technical: The two warmer vineyards, Sagemoor and Goose Ridge, were harvested the second week of September at an average 23.5 Brix, 0.55 g/100ml acidity, and 3.56 pH. The cooler regions of Fair Acre and Evergreen were harvested the first week of October at an average 24.2 Brix, 0.70 g/100ml acidity, and 3.62 pH.

Bottled 3,170 cases June 13-14th, 2005; 3.67 pH, acid 0.64 g/100ml, 14.2% alcohol by volume, <0.2% residual sugar

Description: *Elegantly balanced, this Burgundian style Chardonnay shows ripe apple, Asian pear and lively tropical melon flavors with subtle mineral and earthy spice that gain complexity through the caramelized custard finish.*

Vinification: The fruit was lightly whole-cluster pressed to tank and allowed to settle. The juice was then racked off of the solids into new and second year French oak barrels where it was aged sur lie for seven months. Malolactic fermentation was introduced in barrel, resulting in a rich mouth feel and a creamy full finish.