

# Chardonnay

2015

**Blend:** 100% Chardonnay

**Alcohol:** 14.5% abv **TA:** 7.27 g/L **pH:** 3.85

**Case Production:** 876 cases

**Date Bottled:** 7/20/16

**Grape Source(s):** Pace Vineyard, Yakima Valley AVA, Washington

**Aging:** 3 months in oak barrels.

42% New French

21% One Year French

37% Neutral French

**Winemaker Notes:** The 2015 vintage in Washington state was the warmest to date. While such intense heat provided great ripeness, Washington's famed diurnal flux left much higher acidity than would be expected in such a hot vintage. Given how ripe these grapes were, we chose to ferment and age this wine in mostly new and 1 year French oak barrels. After a partial malolactic fermentation, we stirred the lees for three months for added creaminess.

**Tasting Notes:** Barrel-fermented and aged sur lie, our Chardonnay's rich mouthfeel is complemented by notes of grilled pineapple, lemon meringue, and crushed vanilla bean.

**Awards:**

Gold - 2019 San Francisco Chronicle Wine Competition

**Pairing Suggestions:**

- Grilled lobster with butter sauce
- Roasted chicken
- Soft cheddar cheeses

**Price:** \$18.00

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Last updated: 1/14/2019