

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: Lush ripe apple and pineapple on the nose and palate with balanced acidity and a vanilla bean finish.

Awards:

Gold - 2019 San Francisco Chronicle Wine Competition

Pairing Suggestions:

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

Price: \$20.00

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