

# Chardonnay

2016

**Blend:** 100% Chardonnay

**Alcohol:** 14.4% abv **TA:** 5.4 g/L **pH:** 3.91

**Case Production:** 850 cases

**Date Bottled:** 6/27/17

**Grape Source(s):** Upland Vineyard, Snipes Mountain AVA, WA

**Aging:**

49% Stainless Steel tanks

5 months in oak barrels

34% Neutral

17% New French

**Winemaker Notes:** The 2016 vintage began remarkably hot in the spring but cooled off by summer. This extended hang time allowed for both gradual and even ripening - perfect weather for developing ripe flavors and expressive aromatics. After hand picking, the grapes were pressed at low pressure to avoid harsh phenolics. We fermented half the juice in barrel and allowed a partial malolactic fermentation for added softness - stopping the MLF before the formation of diacetyl so as not to have a buttery flavor profile. Stirring the lees for 5 months post fermentation was the final touch resulting in a rich and creamy mouthfeel. Fermenting the other half of the juice in stainless steel tanks added a level of delicacy and elegance for a beautifully balanced wine.

**Tasting Notes:** Fermented and aged sur lie in a combination of new oak, neutral oak, and stainless steel, this Chardonnay is lush with wildflower honey throughout and hints of pineapple.

**Awards:**

Silver - 2019 Cascadia Wine Competition

**Pairing Suggestions:**

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

**Price:** \$18.00

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Last updated: 1/26/2020