

Chardonnay

2018

Blend: 100% Chardonnay

Alcohol: 12.8% abv **TA:** 6.2 g/L **pH:** 3.59

Case Production: 460 cases

Date Bottled: 7/09/19

Grape Source(s): Weyns Vineyard, Columbia Valley, WA

Aging: 4 months in barrel sur lie

16% New acacia

16% 1 year acacia

16% neutral acacia

52% neutral French oak

Winemaker Notes: The 2018 vintage in Washington state had near-perfect growing conditions from bud-break until the end of harvest. This exceptional harvest weather gave our Chardonnay grapes great flavors and balanced chemistry. After hand harvesting and carefully pressing the grapes, we fermented half in neutral French oak barrels and half in Acacia barrels which are known for their contribution of unique floral aromas. Following fermentation, we aged the wine sur lie and employed a traditional batonnage approach for added complexity and layers.

Tasting Notes: Fermented and aged sur lie in a combination of new acacia, neutral acacia, and neutral French oak, this multi-gold winning Chardonnay is rich, distinct, and expressive.

Awards:

Gold - 2021 Great Northwest Platinum Awards

Gold - 2021 San Francisco Chronicle Wine Competition

Gold - 2020 Cascadia Wine Competition

Gold - 2020 Wine Press Northwest

Pairing Suggestions:

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

Price: \$22.00

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