



2017 Chardonnay

H O R S E H E A V E N H I L L S



WINEMAKER'S NOTES

Our Chardonnay opens with notes of fresh pear, caramel apple, and honeydew melon surrounded by notes of toasted marshmallow and vanilla cream. A core of acidity keeps the wine fresh on the palate to help balance it's rich and creamy midpalate.

VINEYARD SOURCING

The grapes for this wine come from two of the best sites in the Horse Heaven Hills; our estate Eagle and Plow and Spice Cabinet Vineyards.

GROWING SEASON

The 2017 vintage started in early September, which is what we typically expect. The past 4-5 years have brought grapes in as early as the middle of August. The warm days and cool nights of September gave us ample fruit flavor development balanced with bright acidity. Some cold events in mid-October definitely put the pressure on to get fruit off the vines. Despite the cool spell, our fruit had plenty of time to ripen, developing intense flavors and dusty tannins.

WINEMAKING

The grapes were harvested in the very early hours of the morning so they would arrive to the winery cool. Once at the winery, the grapes went directly to the press where the juice was gently pressed away from the skins. The juice was allowed to cold settle for two days before racking. The juice was inoculated with a Chardonnay specific yeast and allowed to ferment cool over 30 days. A portion of the blend was fermented in barrel to add rich mouth feel and complexity. We inoculated the barrels for malolactic fermentation to help contribute to the creamy mouth feel while preserving the bright natural acidity. All of the barrels were hand stirred throughout malolactic fermentation, further adding to the roundness in the mouth feel.

TECHNICAL NOTES

Appellation	Horse Heaven Hills
Blend	100% Chardonnay
Alcohol	13.9%
T.A.	0.50 g/100 ml
pH	3.8
RS.....	Dry

