



2009 Yakima Valley Chardonnay

VINEYARD NOTES: 2009 was a vintage year in the Yakima Valley. Temperatures were ideal for perfect sugar/acid balance. The fruit was delicious.

TECHNICAL DATA:

Appellation: Yakima Valley
Grapes: Château Puryear Vineyard, Rattlesnake Hills

Harvest:

Dates: September 21-24, 2009
pH: 3.72
Brix: 24.0
T.A.: 6.4 g/l

Bottling:

Date: 9-2-2010
pH: 3.81
T.A.: 5.7 g/l
Alcohol: 13.44%
Sugar: Dry
Production: 1195 cases

Cellar Notes:

The wine was fermented and aged in new and used French Oak barrels from Burgundy. It is 100% sur lees and 100% malolactic.

Tasting Notes:

Very fruity nose of tropical fruit with a balance of oak. It is soft and buttery on the palate if not served too chilled. Over chilling brings out the oak character leaving the wine unbalanced.

Accompaniments:

Truit a Bleu
Scampi ala Zilla Zilla

Serving Notes:

Serve slightly chilled 55° - Chardonnay should not be served refrigerator cold!