

WASHINGTON HILLS



2003 CHARDONNAY COLUMBIA VALLEY

VARIETY BLEND

100% Chardonnay

BOTTLING

pH: 3.57

TA: 0.48

ALC: 13.70%

RS: 0.40%

Columbia Valley

Washington's success with vinifera is due in large measure to the state's unique geography. The vineyards are planted on the east side of the Cascade Mountains, which serve to protect the region from marine weather off the Pacific coast and limit rainfall to just 6-8 inches annually. Low rainfall and free-draining soils allow vineyard managers to control vine vigor in order to promote flavor and ripen fruit to perfection. Cool autumn nights protect the grapes' natural acidity.

Wine Making Notes

A long, cool fermentation was followed with partial malolactic fermentation and several months of lees contact with French and American oak for added depth of flavor.

Tasting Notes

Fresh green apple aromas repeat on the palate and are accompanied by ripe, juicy pear and a touch of toasty oak. A well-balanced wine with a bright finish

Vintage Notes

The Columbia Valley produced yet another memorable vintage in 2003, remarkable for its consistency and rich, ripe grapes. A warm spring gave way to a long hot summer and the skies were bright and sunny throughout August. This, combined with good temperatures through September and October, gave us mature and concentrated fruit. Look for wines with plenty of fruit and substance.

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