

# WASHINGTON HILLS



## 2004 CHARDONNAY COLUMBIA VALLEY

VARIETY BLEND  
100% Chardonnay

### BOTTLING

pH: 3.63  
TA: 0.78  
ALC: 13.0%  
RS: 0.2%

### 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

Picked when temperatures were cool, the grapes were then lightly crushed and immediately inoculated with selected yeast strains. An extended controlled fermentation resulted in maximum color, aroma and flavor extraction. Upon completion of malolactic fermentation, the wine was aged with oak to add complexity.

### Tasting Notes

Apples, peaches and buttery oak fill the nose and palate. This medium bodied wine has a long crisp clean finish.

### Vintage Notes

The Columbia Valley's hot growing season in 2004 followed by a cool fall created a longer harvest that resulted in wines with ripe, rich flavors. Hot dry weather in August gave way to cooler temperatures and light rain in mid-September, slowing harvest and extending hang time. Warm, dry weather resumed in early October, giving us bright, concentrated fruit.

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