




Chardonnay

This Chardonnay is light, clean and crisp with aromas reminiscent of apples and a hint of vanilla from aging seven months in American oak barrels. The Chardonnay grapes are custom grown for us in Washington. Unlike most Chardonnays, ours is cold fermented in stainless steel tanks to retain a lot of fruit. It is then aged in American oak barrels and the result is a very well balanced wine.

Enjoy chilled with shrimp, trout, white meat or sauces.

 **Grape:** 100% Chardonnay custom-grown in Washington state

 **Production Method:** 100% malolactic fermentation. Stainless steel fermented at 55° F

 **Aging:** seven months in American oak

 **Sweetness:** dry

 **Alcohol:** 13%

 **Serving Temperature:** 50° - 58°

 **Ageability:** 2-3 years

 **Awards:**

Chardonnay 2002

- ♦ Recommended-Beverage Testing Institute 2004, Chicago, IL

Chardonnay 2001

- ♦ Recommended- Beverage Testing Institute 2003, Chicago, IL

Chardonnay 2000

- ♦ Recommended-Beverage Testing Institute 2002, Chicago, IL

