



2006 Chardonnay Rattlesnake Hills

VINEYARD NOTES: This wine comes from Shirley's Vineyard which is right around the winery. East-west rows give this vineyard extra hang-time so the grapes get riper without getting extra sugar. 2006 was a warm year with 2965 growing degree days.. This puts the AVA solidly in region II, just like the Napa Valley.

TECHNICAL DATA:

Appellation: Rattlesnake Hills
Grapes: 100% Château Puryear Vineyard, Zillah, WA

Harvest:

Dates: September 3 & 4, 2006
pH: 3.80
Brix: 24.0
T.A.: 6.0 g/l

Bottling:

Date: August 29, 2008
pH: 3.60
T.A.: 6.5 g/l
Alcohol: 13.7 %
Sugar: dry
Production: 95 cases

Cellar Notes: The wine was fermented and aged 10 months in 228 Burgundian oak casks.

Tasting Notes: This is a traditional Meursault-style chardonnay, big on the palate and buttery on the nose.

Accompaniments: Hot buttered popcorn

Serving Notes: Serve at cellar temperature 55°.