



2006 Yakima Valley Chardonnay

VINEYARD NOTES: 2006 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) FaireAcre Vineyard (Prosser Flats)

Harvest:

Dates: September 29, 2006
pH: 3.80
Brix: 22.0
T.A.: 6.5 g/l

Bottling:

Date: September 21, 2007
pH: 3.78
T.A.: 6.2 g/l
Alcohol: 13.1%
Sugar: Dry
Production: 830 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!