



# 2008 Unoaked Chardonnay

**Vineyard:** The fruit was source from the C-3 Chardonnay block. These vines were planted in 1996 and sit on a very slight west facing slope. Soil is silt loam and vines are on VSP trellis system.

**Vinification:** The grapes were machine harvested early in the morning. The cool fruit was loaded directly into the press, whole cluster. After pressing, the juice was pumped to tank where it was fined and allowed to cold settle for 48 hours. After settling, the juice was racked and warmed to 60 degrees. Fermentation was initiated using VL2 yeast. Fermentation began on October 10th and was completed on October 27th.

**Maturation:** The Chardonnay was left in stainless steel tanks until its March 2009 bottling.

**Bottling:** Bottled on March 20-21st, 2009. The wine was heat and cold stabilized, then filtered with a plate and frame filter and then a membrane filter directly prior to bottling. Screw cap closures were applied.



<b>REGION</b>	Yakima Valley AVA, Washington
<b>VINTAGE</b>	The 2008 Vintage started off with a very cool spring. Usually our estate vineyards break buds the 10th of April, but in 2008 it was about two weeks late. The weather heated up and it seemed as if we would get back on track, but a cooler than normal August and the slow start led to delayed ripening. Luckily, we had an Indian Summer that kept temperatures hovering near 80 degrees well into October. Perfect ripeness finally arrived. The vintage's long hang time led to big wines that have acidity.
<b>VARIETAL COMPOSITION</b>	96% Chardonnay, 3% Marsanne, 1% Viognier
<b>WINE ANALYSIS</b>	14.1 % alcohol 8.4 g/L TA 3.48 pH
<b>RESIDUAL SUGAR</b>	Dry
<b>CASES PRODUCED</b>	1830 cases
<b>RELEASE DATE</b>	April 25, 2009

Hand-Crafted By Winemaker:

*Marion Z. Miller*

**COLOR** Clear, pale straw yellow.

**NOSE** Zesty aromas of lemon & lime with undertones of melon and white peach.

**PALATE** Light-bodied. Rounded mouthfeel. Dry and refreshing. The front palate is filled with crisp lemon and grapefruit while mellow flavors of peach linger on the finish.

**FOOD PAIRING** Pairs well with salads, chicken, pork, & prawns, oysters, and calamari.

**PEAK DRINKING** Now through 2010.