

CHARDONNAY

“With this wine we give you a Chardonnay with balance. Fermentation in mostly neutral oak barrels preserves the fresh fruit aromas and develops a round, silky texture. A subtle percentage of new oak barrels add a touch of vanilla and spice while respecting the smooth finish.”

—Melanie Krause, Winemaker

THE VINTAGE

The 2014 vintage in the Snake River Valley was strong for both red and white wines. From the perspective of the winemaker, it was about as close to a perfect year as you can get! There were plenty of warm days in mid-summer to ripen the grapes, but also a long, cool fall allowed for flavors to develop ahead of sugars. The growing season presented close to long-term averages with budbreak in mid-April, gradual warming in May and June, hot temperatures (90's) in July and August, then cooling off to the 70's and 80's for September and October.

PRODUCTION NOTES

- Grapes are hand-picked in September, pressed whole-cluster.
- Juice is settled to clarify, then put into barrels for fermentation.
- Native and commercial yeasts are used.
- Barrels are a blend of American and French oak with 10% new barrels.
- After the primary fermentation, all the barrels undergo malolactic fermentation with lees stirring. Aged in the barrels for 8 months.
- Wine is filtered and bottled in May

Sourced from the following Vineyards:

- Sawtooth



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WINE PROFILE

VINTAGE: 2014
VARIETAL: CHARDONNAY
APPELLATION: SNAKE RIVER VALLEY
ACID: 5.5 G/L
pH: 3.8
AGING: 8 MONTHS
RESIDUAL SUGAR: DRY
ALCOHOL %: 13.4
VOLUME: 750 ml
CASES PRODUCED: 560

TASTING NOTES

Gala apples & apricots and a touch of vanilla on the nose blends well with a rich texture and crisp finish.

PAIRING SUGGESTIONS

Choose your favorite quiche, or salty serrano ham with cantaloupe or serve up some rich bisque!

CINDER