



2008 Chardonnay

Production: 588 cases

Bottled: July, 17 2009

Retail Price: \$18.00

Jacques Tardy, Winemaker

The Vintage

The 2008 growing season started with bud break around mid April with spring turning out to be much colder and wetter than usual from March to June. The first half of July brought above average temperatures which allowed bloom to finally happen about two weeks late. The fruit set was diminished by the cool spring leaving smaller overall clusters. The second half of July and August saw cooler and wetter weather again, but September and October turned dry and warm with beautiful days allowing the grapes to fully mature. All of our fruit was hand picked between October 11th and 27th.

The Vineyards

94% of the blend is from White Salmon Vineyard, located in the Columbia Gorge AVA, north of Hood River in Washington State. These Chardonnay cuttings are a McAndrew's selection (possibly a Wente clone) which came from the neighboring Celilo Vineyard.

6% of the blend is from Olson Estate Vineyard in the Dundee Hills AVA, planted in 1972.

The Cellar

Our Chardonnay was whole-cluster pressed into barrels: 18.5 % one year old, 37 % two year old, and the rest neutral French oak and stainless steel barrels. The barrel fermentation adds texture and depth that extends into the finish. The juice was inoculated with four yeast strains. The yeasts were selected to accentuate ripe fruit flavors and their ability to provide richness of mouthfeel. After full malolactic fermentation and aging on lees for 5 months, the wine was racked and filtered before bottling.

The Wine

The aroma is rich, sweet and forward with a blend of ripe apples, herb spices and floral notes (bringing back memories of blooming bushes along the edge of the vineyards in Burgundy) as well as light notes of a buttery character from the malolactic fermentation.

The flavors show a medium acidity with fresh ripe apples, rich and sweet floral-fruitiness, a nutty-buttery note, and finishes with a nice fruit-spice softness.

The mouthfeel is balanced, rich, full and very long with a creamy oiliness. The texture is soft, sweet and round from beginning to end. It is ready for drinking now or can be cellared for a few years.

Wine Data

pH 3.46

Total acidity (T.A.) 0.56 gr/100 ml

Residual sugar (R.S.) 0.30 gr/100 ml

Alcohol 13.4%

"Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine"