



2009 Unoaked Chardonnay

Vineyard: The grapes were sourced from the C-3 Chardonnay block, which was planted in 1996. This block sits on a very slight west facing slope and utilizes a Vertical Shoot Positioned trellis system (often abbreviated as VSP). This type of trellis is designed to arrange shoots to grow upwards across guide wires. The soil is well drained and categorized as silt loam. At harvest, the sugar level of the grapes measured 23.4 °Brix.

Vinification: The grapes were machine harvested early in the morning. The cool fruit was loaded directly into the press in whole clusters. 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 °F. Fermentation was initiated using AWRI 796 yeast. This yeast strain is used extensively for its ability to allow the full expression of varietal fruit and good palate structure. Fermentation began on September 24th, 2009.

Maturation: The Chardonnay was left in stainless steel tanks until its February 2010 bottling.

Bottling: Final preparations included heat and cold stabilization and filtration. The bottling took place on February 24th-26th, 2010.



| | |
|-----------------------------|---|
| REGION | Yakima Valley AVA, Washington |
| 2009 VINTAGE | Spring came late to the Yakima Valley in 2009. Bud burst began on April 24th -- approximately 3 weeks later than normal. This extremely late date eliminated any threat from Spring frost; however, the cool weather shortened our growing season, which can potentially make harvest ripeness an issue. Fortunately, from May forward, we experienced above normal temperatures without encountering many triple digit readings. Extremely hot temperatures can inhibit ripeness because plant functions are slowed when vines react to extreme heat. Berry softening and initiation of coloration was observed during the 1st week of August -- the normal date. Temperatures cooled in August, which postponed an impending earlier than normal harvest to after Labor Day. Harvest moved well through September, but we encountered extremely harsh temperatures on October 11th, which totally burnt the canopy in every vineyard. The event triggered a Herculean effort across the state of Washington to harvest the remainder of the fruit in before degradation occurred. |
| VARIETAL COMPOSITION | 100% Chardonnay |
| WINE ANALYSIS | 14.3 % alcohol 7.72 g/L TA 3.60 pH |
| RESIDUAL SUGAR | Dry |
| CASES PRODUCED | 2,505 cases |
| RELEASE DATE | March 5, 2010 |

Hand-Crafted By Winemaker:

Marion Z. Miller

COLOR Clear, pale straw yellow.

NOSE Abundant aromas of honeysuckle, melon, and tropical fruit.

PALATE This wine exemplifies exceptional varietal characteristics. It is dry, crisp, and refreshing with a nice round mouthfeel and showcases citrus flavors of grapefruit and lemon-lime.

FOOD PAIRING This wine is enjoyable on its own or pairs nicely with seafood and pan-Asian cuisine.

PEAK DRINKING Now through 2011.