



# Unoaked Chardonnay 2007

**Vineyard:** This block lies just west of the old airbase on a gentle 2 to 3% slope. The vines were planted in 1996 when we decided to replace an asparagus field with Chardonnay. The soil is very fertile and is classified as Warden silty loam. The rows are situated with an east/west orientation. Originally, the vines were trellised with the Smart Dyison Method. In 2007, they were converted to the standard bilateral trellis configuration. This new shoot-position helps us achieve the proper crop load and fruit placement. The block was cropped at 5 tons per acre and the grapes were received at 25.1 brix.

**Fermentation:** This Unoaked Chardonnay was meant to highlight the wonderful Chardonnay fruit that often gets buried under oak. When this wine came into the winery we gently fined the juice to remove oxidative substrate. After cold settling and racking, we added VL2 yeast, a yeast known for enhancing fruity aromas in white wines. Nitrogen and complex nutrients were added to prevent stinky fermentations. 100% of the fermentation occurred in stainless steel tanks. Fermentation was slow, lasting 22 days. I thought this was the best smelling fermentation of the year at peak fermentation.

**Maturation/bottling:** Maturation was simple on this wine. Basically just six months in a stainless steel tank being sure to avoid any oxygen exposure. Heat and cold stability were carried out prior to bottling. This wine was sterile filtered prior to bottling. Bottling occurred on March 24, 2008.



VINEYARD REGION	Yakima Valley AVA, Washington
VINTAGE	Excellent ripening conditions during summer of '07. Steady supply of warm sunny days & cool nights. Daytime highs were in the 80s to 90s. Evening lows hovered around the 50s. These conditions led to quick sugar accumulation while maintaining ample acidity. As a result, we obtained well-balanced wines with optimal expression of fruit.
VARIETY	100% Chardonnay
HARVEST DATE	September 21, 2007
HARVEST METHOD	Machine Harvested
HARVEST BRIX	25.1 brix
WINE ANALYSIS	14.3% Alcohol 7.9 g/L TA 3.33 pH
RESIDUAL SUGAR	DRY
CASE PRODUCTION	900 Cases
PEAK DRINKING	Now through 2009

Winemaker's notes by:

*Marion J. Miller*

- COLOR** Pale straw hues.
- NOSE** Lifted bouquet of fresh citrus & tropical fruit.
- PALATE** Fruit-forward, light-bodied, crisp, & refreshing.
- FOOD** Pair with light dishes, such as salads, seafood, & shellfish.