

2018 YAKIMA VALLEY DUBRUL VINEYARD CHARDONNAY

ABOUT

Pure and racy, our barrel-fermented Chardonnay displays vibrant aromas of ripe pear, apple blossoms, honeysuckle and crème brûlée. Full-bodied and creamy, yet with a crisp assertive impression on the palate and a long stony finish.

The steep south-facing hillside in DuBrul Vineyard yields grapes with unique flavors and structure. Our Chardonnay block straddles the rocky, South-facing hillside and alluvial soils on the western edge. Less vigorous soils lie on top of basalt and ancient Columbia River deposits of granitic rock.

TECH DETAILS

VARIETAL: 100%
Chardonnay

ALCOHOL: 13.8%

TIME IN BARREL: 12
months

BARREL COMPOSITION:
100% French; 22% new,
78% 3 years

HARVEST DATE: Sept. 10,
2018

BRIX AT HARVEST: 24.0

**DURATION OF
FERMENTATION:** 21 days

pH AT BOTTLING: 3.93

TA @ BOTTLING: 6.2 g/l

