



N • S • A
Organic
Chardonnay

Columbia Valley
Alcohol 13% by Volume

2007 Organic Chardonnay

No Sulfites Added

Release Date: 2-1-2008 Alcohol: 13.0%

Residual Sugar: 0.18 Acidity: 0.74, pH 3.62

Tasting Notes: Integrated aromas of Golden Delicious apple, kiwi, vanilla, and lean peach and mineral. Round, ripe, and generous with flavors of apple, kiwi, and peach, finishing with subdued mineral and vanilla. Impressive balance and length.

Winemaker's Notes: *Organic Chardonnay grapes for the NSA Chardonnay are harvested at night to take advantage of the cooler temperatures. This ensures higher fruit quality and assists in the prevention of fermentation from wild yeast. Crisp, bright flavors in the fruit was a characteristic of the 2007 vintage, with a minerality provided by natural acidity. Because of the bright fruit character, I used a couple of different yeast strains (Cru Blanc or 796, depending on the vineyard) than in the 2006 to accent the varietal character and to round out the mouthfeel. The majority of the blend was fermented in stainless, and provides that firm structural element that accompanies the racy fruit flavors. A small portion was oak fermented to provide body and texture. The final blend is comprised of 64% Estate, 36% Arete` Vineyard. One of my favorite NSA Chardonnays in recent years. Bottling took place in early January 2007. 4400 cases made.*