



2007 Chardonnay

VINTNERS ESTATE SERIES

Release Date: 02-01-08 Alcohol: 13.0%

Residual Sugar: 0.30 % Acidity: 0.70, Ph 3.58

Tasting Notes: Pretty Asian pear and Granny Smith apple fruit aromas and a hint of mineral compliment an intriguing floral character. The crisp, balanced mouth feel is filled with flavors of Granny Smith apple, green pear, baking spices, and an elusive mineral quality characteristic of the white wines from this vineyard. The surprisingly long finish of apple, pears, and sweet oak is enhanced by the typical crisp acidity found in Washington State Chardonnay.

Winemaker's Notes: The three lots of Chardonnay in the blend of the 2007 Vintner's Estate Series were as different as in any previous year. Badger Mountain Estate fruit comprises 60% of the blend, and was fermented in stainless steel to preserve the mineral character we find in white wines from our Estate. The remaining 40% is from Arete` Vineyard on the Wahluke Slope, with 9% of the total blend fermented in three and four year-old French oak and the remaining 31% in stainless. The oak fermented 9% went through malolactic fermentation to soften the mouth feel and produce a richer texture. The lees were stirred twice after primary fermentation, and then blended and bottled in January of 2008. 2000 cases produced.