



## 2008 Chardonnay

### VINTNERS ESTATE SERIES

|                 |          |          |               |
|-----------------|----------|----------|---------------|
| Release Date:   | 09-01-09 | Alcohol: | 13.0%         |
| Residual Sugar: | 0.00 %   | Acidity: | 0.70, Ph 3.51 |

**Tasting Notes:** Decadent Crème Brule and toasty coconut greet you in the glass. Joined by a crisp and tart symphony of kiwi and apple cobbler. Think old world style complimented by heirloom Macintosh apples and nutmeg. Finishing with a distinct lemongrass and stunning minerality – like wet limestone in the sun. This vivacious and focused wine is a perennial favorite of our winemaking team.

#### Blend/ Vineyard Info

100% Chardonnay

30% Badger Mountain Estate Vineyard, Columbia Valley, Certified Organic

42% Arete Vineyard, Wahluke Slope, Certified Organic

28% Milbrandt Vineyard, Wahluke Slope

**Winemaker's Notes:** *The three lots of Chardonnay in the blend of the 2008 Vintner's Estate Series were as different as in any previous year. Badger Mountain Estate fruit comprises 30% of the blend, and was fermented in stainless steel to preserve the mineral character we find in white wines from our Estate. The remaining 70% is from the Wahluke Slope from Arete Vineyard and Milbrandt Vineyard. These were aged in combination stainless steel and neutral French oak. The lees were stirred twice after primary fermentation, and then blended and bottled in March 2009. 2167 cases produced.*