

BADGER MOUNTAIN

CERTIFIED ORGANIC VINEYARD

2008 Chardonnay

COLUMBIA VALLEY | NO SULFITES ADDED (NSA) ORGANIC

TASTING NOTES

Elegant aromas of crisp apples, acacia honey and marzipan. These flavors fill your mouth and are enhanced with layers of fresh cobbler brimming with sun kissed gala apples. Full of ripe pear and woven with lemon zest and spice in bright and juicy bliss.

BLEND/VINEYARD INFO

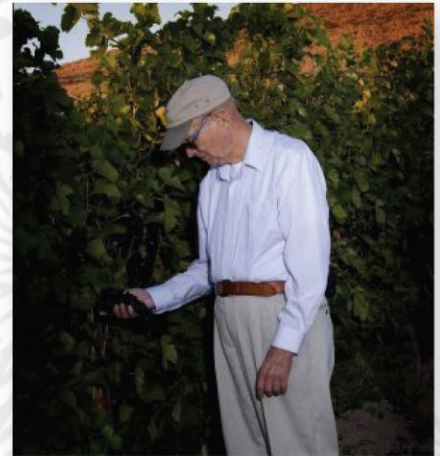
100% Certified Organic Chardonnay
72% Badger Mountain Estate Vineyard, Columbia Valley
28% Aretè Vineyard, Wahluke Slope

WINEMAKER'S NOTES

Organic grapes for the NSA Chardonnay are harvested at night to take advantage of the cooler temperatures. Bringing the fruit in cold ensures higher quality and assists in the prevention of fermentation from wild yeast. We harvested later than "usual" this vintage which adds to the complexity of the aromatics. Crisp and bright flavors of fruit were characteristics of the 2008 vintage, with a minerality provided by natural acidity. Because of the bright fruit character, we used the yeast strain of 796 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. The remaining 12% was oak fermented to provide body and texture. The final blend is comprised of 72% Badger Mountain Estate and 28% Aretè Vineyard.

TECHNICAL DATA

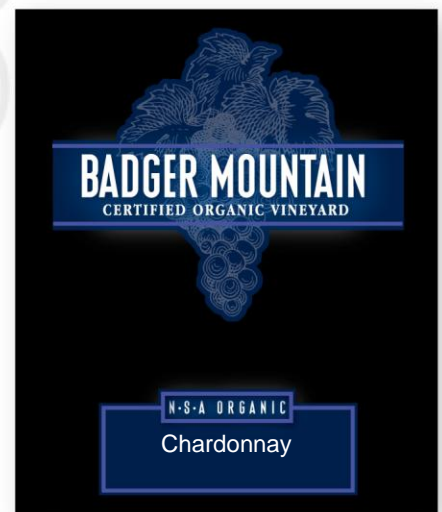
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|-----------------|-----------|----------|------|
| Release Date | 3.15.2009 | Acidity: | .077 |
| Alcohol: | 13.0% | pH | 3.56 |
| Residual Sugar: | 0.00 | Cases: | 5000 |



NATURAL PASSION.



RESPONSIBLE FARMING.



PURE WINE.