



90 POINTS, 'BEST BUY'
Wine Enthusiast

AVA

Columbia Valley, Washington

COMPOSITION

100% Chardonnay

ALCOHOL

13.5%

CASES PRODUCED

4500

WINEMAKERS

Andrew Latta & Arthur O'Connor

UPC

8 57034 00601 6

T.A.

6.85 g/L

P.H.

3.44

DISRUPTION

WINE COMPANY

CHARDONNAY 2017

MORE WINE, LESS EGO.

WINE On the nose, breathe in aromas of tropical fruit and apple blossom. Flavors of juicy pineapple and toasty vanilla dance in this rich, layered wine. The touch of new French oak adds notes of baking spice and cardamom. Fermented in barrel and allowed to complete its natural malolactic fermentation process completely.

VINEYARDS Our 2017 Chardonnay is crafted from two of Washington's best vineyard sources: the Evergreen (75%) and Sundance (25%) vineyards. These sites offer a dichotomy of climates, producing grapes with two very different flavor profiles. The cooler Evergreen fruit is aromatic with bright flavors and a ripping acid structure. The site sits at 1,400 feet above sea level. The vines were planted in 1997 in fine sand, along with silt, sandy loam, and layers of caliche. The Evergreen juice sees a touch of 25% new French oak. Sundance is warmer, producing ripe, fruit-forward, tropical flavors. Planted in 1998, the site sits at 1,100 feet above sea level. The site is topsoil over gravel, sand, and broken-down basalt with slightly more caliche than other vineyards in Wahluke Slope. Hang times are lengthened here, allowing for more concentration of flavor and texture. The already rich Sundance juice was vinified in stainless steel. The finished blend produced a beautifully balanced and delicious wine.

VINTAGE The 2017 vintage started out with a cool, wet winter and cool spring. As a result, bud break was behind historical averages and significantly behind the most recent warm vintages of 2013-2015. Bloom was also slightly delayed. The early part of summer saw average temperatures in the Columbia Valley, followed by above average temperatures in July and August. As a result, heat accumulation was a bit above average for the season, despite the cool start. Harvest began right on schedule but in the second half of September, temperatures cooled considerably, which delayed ripening. This allowed for luxurious amounts of hang time without the threat of increased sugar accumulation, stretching harvest into the first week of November. As a result, winemakers report that sugars were slightly down in 2017 whereas acid levels were up.

ART All of our labels are from Artists who have worked with Urban Artworks, a non-profit youth empowerment project in Seattle. Their mission is to build community by connecting young people and emerging artists to communities, opportunities, new skills, accomplishment, and possibility. We proudly donate a dollar a case to Urban Artworks. Artist Victor Melendez is originally from Mexico city but now resides in Seattle where he works as a graphic designer and prolific artist. Melendez's multicultural upbringing gives him a unique approach to craft and style. This distinctive quality has given him the opportunity to produce captivating illustrative work. You can find his work on Instagram @hellomelendez.