



## 2018 Chardonnay

**Profile:** This well-balanced Chardonnay offers a broad array of refreshing aromas that include pineapple, fresh herbs, jasmine and starfruit. On the palate, find tarragon, ripe tangerine, apple, sage, chervil, and grapefruit pith. The finish has a lively ping of acidity, with tart citrus and refreshing mint.

**Winemaker's Note:** The grapes were picked on October 12 from what we call the "Joni Mitchell Block" at the Gorge Amphitheatre. This wine was mostly fermented in stainless steel, but with just a kiss of French oak influence that contributes a bit of character and softness to the palate. We like our main Chardonnay release to be a wine for all seasons and all seasonings, and we feel that this release is a particularly good example of that philosophy.

### Specifications

**Varietal:** 100% Chardonnay

**Vineyards:** Cave B, Ancient Lakes of Columbia Valley AVA, Washington

**Vessels:** 80% Stainless Steel, 20% French Oak

**Drink:** Now to 2024. Serve at 50 degrees

**Pair with:** Grilled tuna or chicken, herb crusted halibut, and crab cakes.



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