



2019 CHARDONNAY OLSEN VINEYARD 100% CHARDONNAY



Vineyard: Olsen Vineyard
Elevation: 1,100 feet - 1,350 feet
Appellation: Yakima Valley
Clones: Wente, ENTAV 96
Production: 5,400 bottles
UPC: 856589001200

Wine Analysis:

- Total Acidity: 6.2 grams/L,
- pH: 3.45,
- Alcohol: 13.2%

Oak Program:

- Fermented in 57% neutral French oak, 14% new French oak, 21% Egg, 8% Stainless barrels

Techniques:

- Gently whole cluster pressed.
- Fermented with a combination of native and commercial yeast.
- Stirred daily during primary fermentation, weekly during malolactic fermentation.
- Aged on lees 10 months.

Winemaker's Notes:

This classic Washington State Chardonnay hails from Olsen Vineyard, one of the state's premier vineyards. This is a high elevation, cool site that sits at an elevation of 1,110 feet - 1,350 feet. It was picked at perfect ripeness preserving its beautiful fruit flavors, racy acidity and natural balance. This is an amazing food wine that should be the star of setting your imagination on fire with pairing possibilities.



VINOUS - 92 POINTS

Rich and polished, the delicious 2019 Chardonnay delivers plenty of Japanese pear, vanilla cream and pineapple flavors alongside brisk acidity.

This great-value Chardonnay is sensational to savor right now and will impress over the next eight years, picking up nutty and earthy tones as it ages. Drink 2021 - 2028

Also: James Suckling-91 Pts

