

# 2006 CHARDONNAY

## Columbia Valley

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Washington's success with vinifera is due in large measure to the state's unique geography. The vineyards are planted on the east side of the Cascade Mountains, which serve to protect the region from marine weather off the Pacific coast and limit rainfall to just 6 - 8 inches annually. Low rainfall and free-draining soils allow vineyard managers to control vine vigor in order to promote flavor and ripen fruit to perfection. Cool autumn nights protect the grapes' natural acidity.

### Vintage Notes

The 2006 growing season in the Columbia Valley presented a year of extremes in weather. The spring was wet and cooler than normal leading into a long, hot summer. Summer provided ideal conditions of dry weather, warm days and cool nights. Harvest began early, with some white grapes picked in late August. A cooler period in Mid-September slowed things down and allowed more hang time for enhanced flavor development.

### Tasting Note

Sweet aromas of tangerine followed by notes of vanilla fill the nose. The palate presents oak on the front leading to bright flavors of ruby red grapefruit rounded out with tangerine on the clean, lingering finish.

### Variety Blend

100% Chardonnay

### Bottling

pH: 3.42

TA: 0.57

ALC: 13.00%

RS: 0.05%

