

WATERBROOK

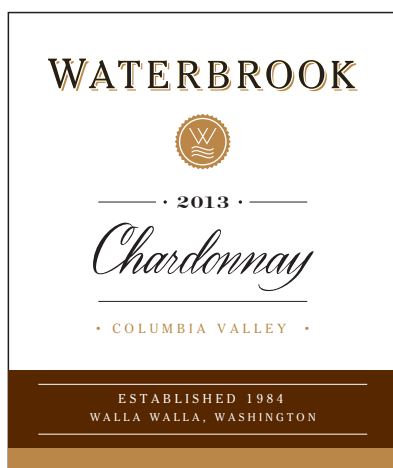


— • 2013 • —

Chardonnay

COLUMBIA VALLEY

*Waterbrook's award winning Chardonnay is always a crowd favorite.
With a distinct style, this timeless standard will leave you wanting another glass.*



WINE MAKING NOTES

Harvest Date: 9/20/13 - 10/27/13

Yeast: Premier Cuvee

Malolactic: 41%

Oak: 21% New AO, balance to 2-4 year old mixed oak. 40% Barrel ferment, 60% SS

Aging: 10 months

Fining: Bentonite

T/A: 6.6 g/l

pH: 3.77

RS: 0.3 g/l (well below threshold)

Alcohol: 13.4%

Bottled: July 15th 2014

Cases Produced: 40,000

Release Date: July 2014

TASTING NOTE
by Winemaker
JOHN FREEMAN

Buttery aromatics layered with Golden Delicious apples unfold into fresh flavors of winter pear and honeydew melon. Finishes with light toasty notes and crisp acidity

VINEYARD SOURCES

Reed, Canyon Vineyard Ranch, Willard, Benches, Oasis, Sagemoor

BLEND

96% Chardonnay, 4% Viognier

VINTAGE NOTE

The warmest vintage in a decade, 2013's growing season cooled off just in time for harvest, and picking proceeded at a normal pace starting at the end of August. Total tonnage, approximately 220,000 tons, was up easily five percent over 2012, a record for Washington State. With a warm 2013 vintage, growers spread out canopies a bit more than usual and adjusted crop sizes to achieve a good balance of acidity and phenolic ripeness. Mother Nature made picking advantageous; varieties reached ripeness at different times, allowing crews a well-phased, thoughtfully-planned harvest.

FOOD PAIRINGS

Roast Chicken, Grilled Seafood,
Pasta with Cream Sauce

REVIEWS

New Release