

WATERBROOK



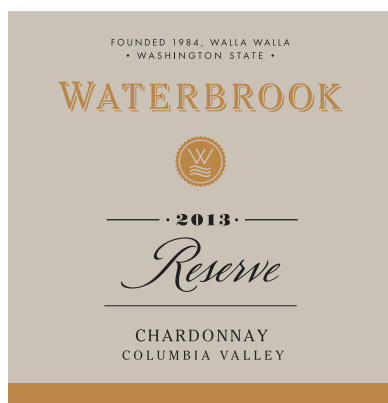
— • 2013 • —

Reserve

CHARDONNAY

COLUMBIA VALLEY

*Classic in style and taste this rich Chardonnay is filled with concentrated layers of fruit.
This Chardonnay shines with lush, powerful fruit and a soft supple finish.*



TASTING NOTE
by Winemaker
JOHN FREEMAN

Wonderful aromatics of sweet, toasty oak and butter are layered with flavors of winter pear and Golden Delicious apple. This Chardonnay has a very creamy and viscous structure, with apple spice lingering on finish. For those who crave a big, 100% barrel-fermented, buttery Chardonnay, this is your wine.

VINEYARD SOURCES

Canyon Vineyard Ranch, Oasis

BLEND

100% Chardonnay

VINTAGE NOTE

Vintage background: 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.

WINE MAKING NOTES

Harvest Date: September 24th - October 1st 2013

Yeast: Wild Yeast, Premier Cuvee

Malolactic: 100%

Oak: 54% new French Oak (Allier Forest),
46% 2nd and 3rd use American Oak and French Oak

Aging: 11 months

Fining: Bentonite

T/A: 4.7 g/l

PH: 3.66

RS: 0.5 g/l (way below threshold, basically dry)

Alcohol: 13.84%

Bottled: 10/06/14

Cases Produced: 2589

Release Date: December 2014

FOOD PAIRINGS

Smoked Salmon, Roast Chicken,
Pasta with Clam Sauce, Cheese Plate

REVIEWS

New Release