

WATERBROOK

WALLA WALLA, WASHINGTON

• 2017 •

Chardonnay

COLUMBIA VALLEY

TASTING NOTE

"Aromas of vanilla, toasted oak and golden apple lead to flavors of Asian pear, passion fruit and kumquat, followed by a lingering finish of lime zest, pineapple and graphite with a hint of cedar. Pair with chicken in a cream sauce—or even fried chicken—as well as scallops, fatty fish or white fish with brown butter, shrimp scampi, wilted spinach salads, or anything with bacon."

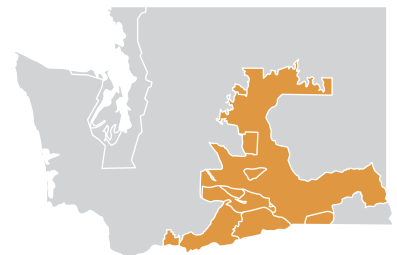
—John Freeman, Winemaker

VINTAGE NOTE

- After warmer and larger than average harvests from 2012–2016, this year's growing season and harvest far more normal with a wet spring leading to a dry, warm summer for excellent fruit development in our vineyards.
- By harvest, our fruit was showing phenolic ripeness with balance ideal between sugar, acids, and tannin in the fruit skins. The fruit harvested will make for a fine 2017 vintage from Washington.
- Harvest began during the second week of August with the last of our Cabernet Sauvignon pulled from The Benches Vineyard at Wallula Gap and Skyfall Vineyard on November 2.

VINEYARDS

- 36% Canyon Vineyard Ranch, 18% Sagemoor, 14% Wallula, 13% Rothrock, 6% Willow Crest, 5% Oasis, 4% Otis, 4% Willard



WINEMAKING

VARIETY PERCENTAGE: 100% Chardonnay

AGING: 10 months in 22% New American Oak

TA: 5.1 g/l | PH: 3.74 | ALC: 13.65%

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