

Chardonnay

DESCRIPTION:

Light straw in color with aromas of fig, pineapple, and buttered toast. Flavors of honeyed apricots give way to a rich finish with well-balanced toasted oak.

PRODUCTION METHOD:

Fermented and aged sur lie in small, medium toast French hybrid oak barrels. Barrels are filled with juice and inoculated with yeast. After two weeks of fermentation, yeast lees form. These lees are left in the barrel and stirred once every two weeks for six full months to integrate fruit and oak and promote a creamy mouthfeel.

PAIRINGS:

Enjoy with lighter fare, pastas with a cream/butter base such as shrimp scampi, and creamy soft cheeses. Crisp and refreshing with a crab salad sandwich or a comforting classic roast chicken with potatoes.

INSPIRATION:

This is a traditional, well-made Chardonnay. Many west coast wineries save their high-end Chardonnay for tasting room visitors, and send a substandard lighter wine to the masses; the stuff that you typically find on grocery store shelves at low prices. Don't be fooled! Look for "Produced" on the back label if you want a true Chardonnay that is created from a passionate winemaker. That's what you will find on the back of ours!

Serving Temperature: 46°F

Cellar Life: 2-4 years

Appellation: Horse Heaven Hills, WA

Residual Sweetness: 0.0%

Alc. By Volume: 13.0%

Product UPC: 728284001567



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To create an innovative and diverse wine experience.

