

# RYAN PATRICK

## 2015 RESERVE CHARDONNAY SAGEMOOR VINEYARDS



**VINEYARDS:** 100% Sagemoor Vineyards

**AVA:** Columbia Valley

**WINEMAKING NOTES:** The grapes were pressed, then settled for 48 hours before being pumped to barrel and fermented. The wine was aged on the lees for six months. Each barrel was stirred once a week until malolactic fermentation was complete. The barrels were then stirred once a month.

**WINEMAKER COMMENTS:** “I chose Sagemoor Vineyards because they have a history and pedigree for growing custom high tier fruit with phenomenal quality. The warm site and mature vines at Sagemoor lend to the ripe, rich style we are looking for in our Reserve Chardonnay.”

–Jeremy Santo, Winemaker

**TASTING NOTES:**

**AROMA:** Hints of creamy caramel apple, ripe pear and traces of pineapple.

**FLAVOR:** A viscous entry with a rich full mid palate and a long pleasing finish.

**VARIETALS:** 100% Chardonnay.

**DATE OF HARVEST:** September 15, 2015

**BOTTLED:** December 2016

**ALCOHOL:** 14.5%

**BRIX:** 25.0

**TA:** (g/L): 5.7

**PH:** 3.7

**AGING:** 100% barrel aged, 30% new French oak for seven months.

**CASE PRODUCTION:** 100 cases