

RYAN PATRICK

2015 ROCK ISLAND CHARDONNAY



AVA: Columbia Valley

VINEYARDS: Sagemoor, Newhouse, French Creek and Charbonneau.

WINEMAKING NOTES: The grapes were gently pressed and the juice was cold settled. After racking off the solids, the juice was inoculated, racked to barrels and allowed to ferment slowly for approximately 30 days. At that point, fermentation was stopped and the lees were stirred weekly.

WINEMAKER COMMENTS: “Our debut vintage of Rock Island Chardonnay. A savory yet approachable Chardonnay from mature vineyard sites in the Columbia Valley offering depth and concentration to the wine. Barrel fermentation, along with sur lie aging, captures the alluring characters of Chardonnay with a fresh appeal.”– Jeremy Santo, Winemaker

TASTING NOTES:

AROMA: Tropical fruit with hints of apricot and pineapple.

FLAVOR: Ripe tropical flavors on the palate with traces of vanilla and butterscotch on the finish.

VARIETAL(S): 100% Chardonnay

DATE OF HARVEST: September 9 – 18, 2015

BOTTLED: May 2016

ALCOHOL: 14.5%

BRIX: 25.0

TA: (g/L): 5.5

PH: 3.72

RS : Dry

AGING: 100% Barrel Fermented. 18% New American oak for six months.