

# RYAN PATRICK

## 2016 NAKED CHARDONNAY



**AVA:** Columbia Valley

**VINEYARDS:** Newhouse, Purple Sage, Ancient Lakes

**WINEMAKING NOTES:** The grapes were gently pressed and the juice was cold settled. After racking off the solids, the juice was inoculated and allowed to ferment slowly for approximately 30 days, until dryness. At that point, the juice was chilled to halt the fermentation and stabilize the wine.

**WINEMAKER COMMENTS:** “We are creating an approachable, savory and refreshing style of Chardonnay, sourcing fruit from warmer sites in the Columbia Valley to lend a rich and ripe profile to the wine. Malolactic fermentation, along with sur lie aging, allows for savory characters to develop, while tank fermentation maintains fresh acidity.”– Jeremy Santo, Winemaker

**TASTING NOTES:**

**AROMA:** Ripe pear and apple with a hint of apricot and pineapple.

**FLAVOR:** A refreshing yet savory entry with a fresh fruit driven mid palate and an elegant finish.

**VARIETAL(S):** 100% Chardonnay

**DATE OF HARVEST:** September 9 – 18, 2016

**BOTTLED:** May 2017

**ALCOHOL:** 13.5%

**BRIX:** 24.3

**TA: (g/L):** 6.10

**PH:** 3.65

**RS:** Dry

**AGING:** Stainless steel for five months.