

# RYAN PATRICK

## 2016 RESERVE CHARDONNAY WEINBAU VINEYARD



**VINEYARDS:** 100% Weinbau Vineyard

**AVA:** Wahluke Slope

**WINEMAKING NOTES:** Pressed. Settled 48 hours. Pumped to barrel and fermented. Inoculated with malolactic bacteria for secondary fermentation. Stopped after secondary fermentation was complete.

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

–Kendall Mix, 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 10, 2016

**BOTTLED:** December 2017

**ALCOHOL:** 14.5%

**BRIX:** 26.1

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

**PH:** 3.7

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

**CASE PRODUCTION:** 300 cases