

# RYAN PATRICK

## 2017 NAKED CHARDONNAY



**AVA:** Columbia Valley

**VINEYARDS:** Evergreen, Newhouse, Sundance.

**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.”– Kendall Mix, Winemaker

**TASTING NOTES:**

**AROMA:** Ripe pear and apple with a hint of lily and lemongrass.

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

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

**YEAST:** Premier Cuvee

**DATE OF HARVEST:** October 2<sup>nd</sup> – October 26<sup>th</sup>, 2017

**BOTTLED:** May 2018

**ALCOHOL:** 13.5%

**Brix:** 23.6

**TA:** (g/L): 5.80

**PH:** 3.9

**RS:** Dry

**AGING/TREATMENT:** Stainless steel for eight months.