



RP

2017 RESERVE CHARDONNAY

COLUMBIA VALLEY

AVAs: Columbia Valley

VINEYARDS: Sagemoor Vineyards

WINEMAKING NOTES: The grapes were gently pressed and the juice was cold settled. After racking off the solids, the juice was barreled down to new, one year, and two-year-old barrels. Then the juice was inoculated and allowed to ferment slowly for approximately 30 days until dryness. At that point, the juice was inoculated for the second malolactic fermentation. Once completed, the wine was chilled to stabilize the wine. Four-fifths of the blend was then aged in oak barrels for 11 months. One-fifth was racked out of barrels after 5 months.

TASTING NOTES

AROMA: Bright ripe pear and apple, noticeable papaya and mango notes, along with subdued notes of toasted oak and vanilla.

FLAVOR: A refreshing citrus acidity upon entry. A rich mid-palate revolves around apple, pear and tropical notes with an elegant lingering finish showcasing the oak.

VARIETAL(S): 100% Chardonnay

YEAST: D47, GRE, M2, VIN13

DATE OF HARVEST: September 5, 2017 – September 13, 2017

BOTTLED: August 2018

ALCOHOL: 14.5% **TA(gal/L):** 4.62 **pH:** 3.71

AGING: 80% of the blend was barrel fermented, malolactic positive, and barrel aged for 11 months. The remaining 20% was aged in barrels for 5 months then transferred to stainless steel tanks for the remainder.