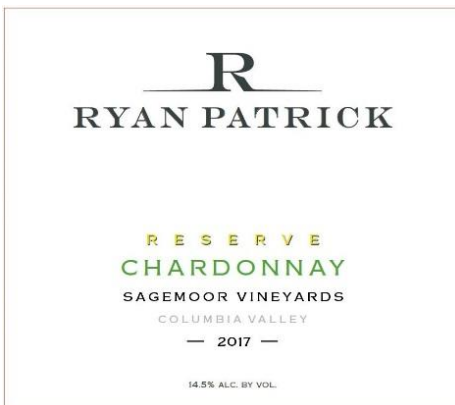


# RYAN PATRICK

## 2017 RESERVE CHARDONNAY SAGEMOOR VINEYARDS

**AVA:** Columbia Valley



**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, 1 year and 2 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 2<sup>nd</sup> malo-lactic fermentation. Once MLF was completed, the wine was chilled to stabilize the wine. 4/5 of the blend was then aged in oak barrels for 11 months. 1/5 was racked out of barrels after 5 months

**Tasting Notes:**

**Aroma:** Bright ripe pear and apple, noticeable papaya and mango notes, subdued notes of toasted oak, and vanilla.

**Flavor:** A refreshing citrus acidity on entry, rich midpalate revolves around apple, pear and tropical notes, elegant lingering finish showcasing the oak.

**Varietal(s):** 100% Chardonnay

**Date of harvest:** 9/5/17 – 9/13/17

**Bottled:** August, 2018

**Alcohol:** 14.5%

**Brix:** 23.5-26

**TA: (g/L):** 4.62

**pH:** 3.71

**Yeast ;** D47,GRE, M2, VIN13

**RS:** Dry

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

**Case Production:** 224