

RYAN PATRICK

2017 ROCK ISLAND CHARDONNAY



AVA: Columbia Valley
Vineyards: Sagemoor, Sundance.

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

WINEMAKER COMMENTS: “Our Rock Island Chardonnay is a savory yet approachable Chardonnay from mature vineyard sites in the Columbia Valley, offering depth and concentration to the wine. Barrel fermentation, along with sur lie aging, captures the alluring characters of Chardonnay with a fresh appeal.”— Kendall Mix, Winemaker

TASTING NOTES:

AROMA: Refreshing ripe pear and apple, with hints of pineapple and nectarine. Complimented by some oak aromas of coconut and vanilla.

FLAVOR: Crisp, refreshing entry, fresh fruit driven and rounded mid palate, elegant, rich, pleasing finish.

VARIETAL(S): 100% Chardonnay

YEAST: Premier Cuvee, D47, GRE, Vin13

DATE OF HARVEST: September 5 – 17, 2015

BOTTLED: June 2018

ALCOHOL: 13.9%

BRIX: 23.8

TA: (g/L): 5.5

PH: 3.81

RS: Dry

AGING/TREATMENT: Barrel fermented and aged for six months.