

RYAN PATRICK

2018 Naked Chardonnay



AVA: Columbia Valley

VINEYARD(S): Evergreen, Newhouse, Sundance, Ancient Lakes

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 wine was chilled to begin the stabilizing process.

WINEMAKER NOTES: “We are creating an approachable, savory, and refreshing style of Chardonnay. 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: Apple, pear, and kiwi. Slight hint of crème brûlée and citrus.

FLAVOR: More apple and pear, with a little bread dough. Little minerality with moderate mouthfeel and a round finish.

VARIETAL(S): 99% Chardonnay; 1% Sauv Blanc

YEAST: Premiere Cuvee

DATE OF HARVEST: 9/22/18 – 10/25/18

BOTTLED: February 2019

ALCOHOL: 13.5%

BRIX: 22.6 – 24.3

TA: 5.3 g/L

pH: 3.67

RS: Dry

AGING: Stainless steel for 5 months