

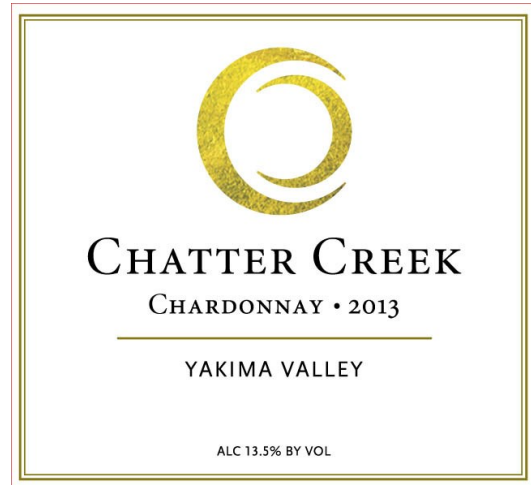
# CHATTER CREEK

CHARDONNAY 2013 ~ YAKIMA VALLEY

The Chardonnay grape thrives in Washington's loam and sandy soil deposits left from the last ice age. Some of the best Chardonnay in Washington State is grown in the slightly cooler Yakima Valley. For this wine, I use two Yakima Valley vineyards, Olsen Brothers and Lonesome Spring Ranch.

The wine is fermented in the traditional "Burgundian" way in neutral, French oak barrels to maintain a fresh and elegant style. Aging "sur lie" helps develop a rich, layered finish.

We make our Chardonnay to be refreshing and a clean representation of the fruit. I like this Chardonnay's apple, citrus, and white peach aromas. The palate is refined and elegant with flavors of white peach, pineapple, and mineral that linger in a clean, refreshing finish.



## Varietal Blend

Chardonnay 100%

## Statistics

Aged: French Oak, 10 months

Bottled: August 28, 2014

Cases produced: 250