

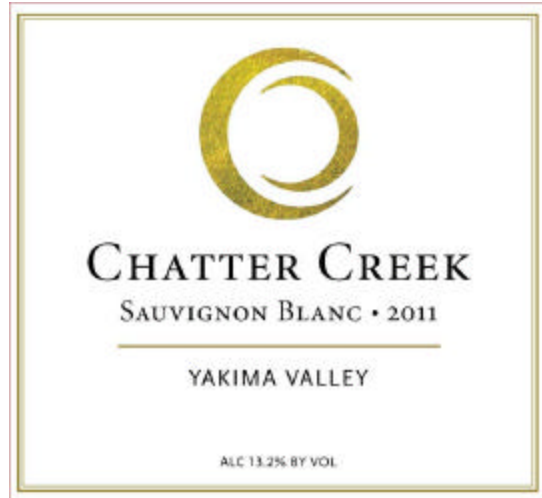


# CHATTER CREEK

**Sauvignon Blanc** YAKIMA VALLEY ~ 2011

This vintage was a challenge for much of Washington State. A late spring and cool summer closed with a cool damp fall. A recipe for disaster unless you're an experienced sparkling producer like myself. This was a year to make light, lively, and sophisticated white wines like this Sauvignon Blanc.

This wine is very floral, showing ripe Honeydew melon and Fuji apple in the nose. Although the wine is dry, there are sweet flavors of white peach, and mixed melons on the palate. Malolactic fermentation (secondary fermentation) was prevented in order to preserve the lively acidity that supports its long clean finish.



## Varietal Blend

Sauvignon Blanc 100%

## Vineyard

Millie Grow 100%

## Statistics

Bottled March 8, 2012  
Cases produced: 215  
Alc. 13.2%  
Total acid 0.62g/cl  
pH 2.9  
RS <.25%  
Sugar at Harvest 22.5 brix