

I4 HANDS WASHINGTON STATE

2010 CHARDONNAY

THE VINTAGE:

The 2010 vintage was cooler than past vintages; bud break arrived on schedule in early April, but a cool, wet spring delayed flowering and reduced fruit set across many varieties.

An unusually cool summer produced dramatic differences in ripening between warmer and cooler sites, with veraison extending into September in some cooler areas.

Naturally low yields, combined with over a month of consistently warm weather from late September through late October, produced ripeness and flavor development with extraordinary natural acidity.

WINEMAKING:

- Fruit was sourced throughout Washington state, including the Horse Heaven Hills, Yakima Valley and other parts of the Columbia Valley.
- After gentle pressing, the juice was allowed to cold settle for 48 hours.
- Inoculation with Prise de Mousse, Burgoblanc and Chanson yeasts initiated alcoholic fermentation.
- Approximately 65% of the wine was oak fermented, predominantly in neutral barrels. This portion also underwent malolactic fermentation and aged on the lees.

FLAVOR PROFILE:

“Bright apple and floral aromas are complemented by light notes of vanilla and sweet butterscotch. Juicy pear and apple flavors give way to subtle touches of toast and spice and ends with a soft finish.”

Keith Kenison, Winemaker

TECHNICAL DATA:

Blend:	89% Chardonnay augmented with other aromatic varieties
Appellation:	Washington State
Alcohol:	13.5%
Total Acidity:	0.57/100ml
pH:	3.60



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