

# CHARDONNAY

“I craft this Chardonnay to showcase the balanced fruit of the Snake River Valley: fresh citrus aromas are followed by a silky texture and long, bright finish. I layer together wines from multiple fermentation vessels: stainless steel, French Oak and Black Locust barrels. They combine to respect the fruit flavors and add a whisper of spice to the aromas. It's a new twist on an old classic but at its center is balance, something that never goes out of style.”

—Melanie Krause, Winemaker

## THE VINTAGE

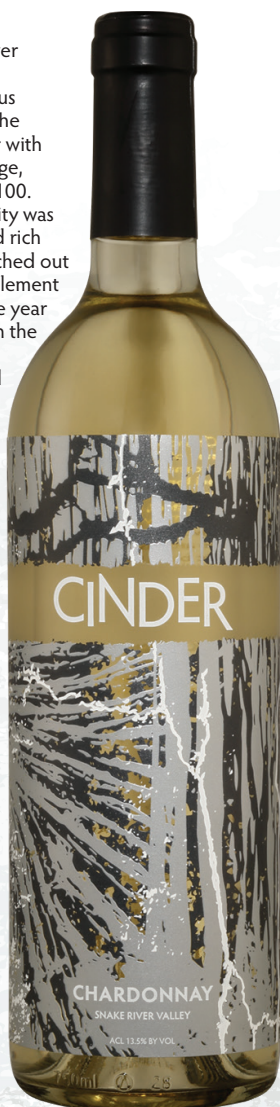
2017 was a tumultuous vintage for Snake River Valley wineries. A dramatic cold front with temperatures below -15 F during the previous January reduced the yields by about 70%. The Snake River Valley proceeded to have a year with temperatures slightly over the 20-year average, with Growing Degree Days topping out at 3100. For the grapes that survived the winter, quality was excellent with fresh aromatic white wines and rich red wines. Due to the reduced yield, we reached out to our neighbors in Columbia Valley to supplement our grape supply, where they had an average year in terms of heat accumulation (2600-3200) in the vineyards we sourced from. High snow and rainfall in both regions during the winter and spring led to increased canopy size, but careful viticultural practices and a warm summer counter-balanced the effect.

## PRODUCTION NOTES

- Grapes are hand-picked in September, pressed whole-cluster.
- Juice is settled to clarify, then put into tank or barrels for fermentation.
- Native and commercial yeasts are used.
- Fermentation takes place in 30% stainless steel, 65% neutral barrels and 5% new barrels (French oak and Black Locust).
- 40% of the barrels undergo malolactic fermentation.
- Aged in the barrels for 8 months.
- Wine is filtered and bottled in May.

### Sourced from the following Vineyards:

- Cold Springs
- Sawtooth



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## WINE PROFILE

VINTAGE .....	2017
VARIETAL .....	Chardonnay
APPELLATION .....	Snake River Valley AVA
ACID .....	5.1 G/L
pH .....	3.86
AGING .....	8 Months
RESIDUAL SUGAR .....	0%
ALCOHOL % .....	13.5%
VOLUME .....	750 ml
CASES PRODUCED .....	800

## TASTING NOTES

Aromas of poached pear, papaya and ginger give way to flavors of nutmeg and a hint of toast. Flavors echo the aromas with layers of warm, sweet fruit and spice. The body is medium in weight with a rich finish.

## PAIRING SUGGESTIONS

Think rich comfort food for this wine, such as chicken and waffles, poutine or perhaps pork belly.

## WHEN TO DRINK

Enjoy now and/or cellar through 2028.

# CINDER