

# 2016 CHARDONNAY

## FALCON SERIES



*Lemon grass, plantain and bay leaf a light bouquet of wet pavement with an addition of sun touched forest undergrowth*

### VINIFICATION:

The majority of our Estate Chardonnay was planted in 1972, making it the oldest producing Chardonnay in the state of Washington. The remainder was planted in 2000 and both produce beautiful fruit. Kestrel View Estate Vineyard's Chardonnay is of the Wente Clone, which is rare in Washington. This clone is known for being shy bearing, or producing modest quantities and high quality fruit. The profile is altogether different from other Chardonnays. While still bearing typical Chardonnay characteristics, this clone tends to exhibit notes of citrus, musk, and earthiness.

All of the fruit was handpicked and gently whole cluster pressed. The Old Vine plantings were cold settled and racked directly into oak barrels. The 2000 planting was separately fermented in stainless steel, making it brighter and more fruit forward than it's barrel counterpart, while the barrels adopted more depth and weight. After selecting the best barrels for our reserve program, we blended the remaining barrels into the tank Chardonnay to create this spectacular blend.

### WINEMAKER'S NOTES:

This Chardonnay is Estate grown and represents our passion and goal for complexity and exemplary quality. The color is unique thanks to the barrel aging program and is deep straw. Your nose will be greeted by aromas of lemon grass, plantain, and bay leaf along with a bouquet of wet pavement and cedar. The nose carries into the palate with an addition of sun touched forest undergrowth. The depth and complexity of this Chardonnay will take you on an invigorating journey with every sip. Enjoy!

### YOUR TASTING NOTES:

SUGAR / AGING	VINEYARD	BLEND	TECHNICAL	CASES
0.09 Residual Sugar, Dry 35% in Oak 4 Months	100% Kestrel View Estates Vineyard	100% Wente Clone Chardonnay	ALC. 13.1% pH: 3.4 TA: 5.9	2151

# SEAFOOD TORTELLINI SALAD

PAIR WITH 2016 FALCON SERIES CHARDONNAY

## INGREDIENTS:

- 16 OZ tri-colored tortellini
- 8 OZ flaked crab meat
- 8 OZ large shrimp
- ½ cup chopped celery
- ½ cup chopped tri-colored peppers
- ¼ cup chopped onion
- 1 cup mayonnaise
- 1 TBSP dijon mustard
- 2 tsp lemon juice
- 1 TBSP dill
- salt/ fresh ground pepper to taste



## PREPARATION:

- Boil water in a pot and cook tortellini as instructed, drain and set aside in a large mixing bowl.
- Chop celery, onion, and peppers, add to tortellini.
- Pull apart crab meat and leave in larger chunks. Cut shrimp in half. Toss seafood into the mixing bowl.
- In a small bowl mix together mayonnaise, dijon mustard, lemon juice, and dill. Stir well and add in salt and pepper to your taste.
- Gently coat the sauce with the pasta, veggies, and seafood.
- Cover bowl and refrigerate at least 1 hour.