

CHARDONNAY

"I craft this Chardonnay in order to showcase one of the greatest strengths of the Snake River Valley, our ability to grow balanced fruit that can create unmistakably world-class white wine. There are so many different styles of Chardonnay out there in the world, from the rich and creamy Napa expressions to the stark, mineral creations of Burgundy. In Idaho, Mother Nature has given us high elevation vineyards, protected by tall mountains and warmed by hot, calm summers. When I take these gifts and layer together Chardonnay 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. Hopefully at its center you'll find balance, something that never goes out of style."

—Melanie Krause, Winemaker

TASTING NOTES

Light floral aromas and ginger greet the nose with a hint of roasted pear and apple. The flavors mirror the aromas with a medium richness and long finish.

PAIRING SUGGESTIONS

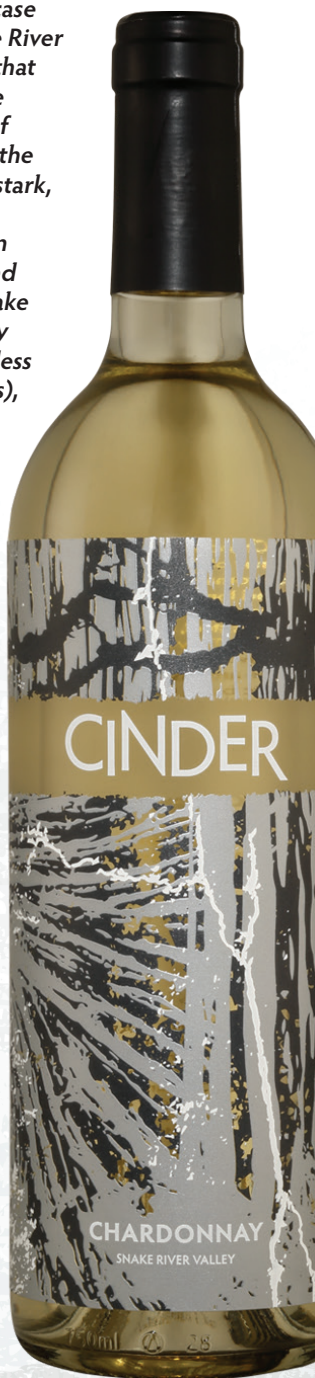
Truffle, parmesan fries! Potato leek soup, creamy lobster bisque.

WHEN TO DRINK

Enjoy now and/or cellar through 2028.

SOURCED FROM THE FOLLOWING VINEYARDS:

- Sawtooth



CHARDONNAY

THE VINTAGE

The 2018 vintage heralded the welcome return of vines that been retrained after the winter-cold damage of 2017. Beautiful weather and a moderately sized crop made for ideal conditions for a high-quality vintage. A warmer than average summer with growing degree days over 3100 was followed by cool fall weather. September and October were dry and cool, allowing for slow, steady ripening of the grapes. White wines are vivacious, with lovely acidity to balance expressive aromas and flavors. Good age-ability expected for both white and red wines.

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 took place in 25% stainless steel tanks, 70% neutral barrels and 5% new barrels (French oak and Black Locust).
- 40% of the barrels undergo malolactic fermentation.
- Aged in barrels for 8 months.
- Wine is filtered and bottled in May.

WINE PROFILE

VINTAGE	2018
VARIETAL	Chardonnay
APPELLATION	Snake River Valley
ACID	5.8 g/L
pH	3.76
AGING	8 Months
RESIDUAL SUGAR	0%
ALCOHOL %	13.7%
VOLUME	750 ml
CASES PRODUCED	1,000

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