



2016 Walla Walla Valley Chardonnay

Alcohol label %: 12.4 | **pH:** 3.32 | **Acidity (TA):** 6.9 | **Residual Sugar (g/L):** 0.0 |
Drink starting in: 2017 | **ending in:** 2030



Harvest

100% Chardonnay, Cockburn Ranch Vineyard, block 9. All stainless steel fermentation and aging.

Winemaking

The goal for this wine was to make a Chablis style, high acid, stainless steel Chardonnay from a vineyard in the Walla Walla Valley: crisp and clean. With the 2016 vintage, the grapes were ripe and flavorful, and ready to be picked, by the beginning of September. I wanted to pick it around 22 Brix, and we nailed it right below that. Harvested on September 3rd, the grapes were pressed with the use of enzymes for settling and juice extraction and an ascorbic acid, SO₂, and tannin blend to control oxygen contact. The wine was fermented with QA23 yeast in a stainless steel tank at 58 degrees, which is a higher temperature than I normally work with whites. The wine was fermented to dryness. Total time: 18 days in fermentation. After fermentation was complete, SO₂ was added to stop ML from occurring, the wine was cold stabilized and bentonite was added to bind proteins. The wine was racked off the sediment and prepared for bottling. The wine was crossflow filtered and bottled on January 31st, 2017. 100% stainless steel.

Bottling

This delicious stainless steel Chardonnay exemplifies the natural characteristics of the varietal, coming closer to a Chablis style even though the grapes were sourced from the warm climate found at Walla Walla Valley's Cockburn Ranch vineyard. It opens with apple, pear, and fresh linen on the nose followed by apple, peach, guava, and pineapple on the palate. The natural acidity of the wine carries through to the finish with just a touch of cream. This wine excels in its youth, but will drink well through 2025.