

Lagana

2017 Walla Walla Valley Chardonnay



**Alcohol label %: 13.0 | pH: 3.38 | Acidity (TA): 6.6 | Residual Sugar (g/L): 0.0 |
Drink starting in: 2018 | ending in: 2030**

Harvest

The goal for this wine was to make a Chablis style Chardonnay: high acid, stainless steel Chardonnay from a vineyard in the Walla Walla Valley. With the 2017 vintage, the grapes were our first pick of the year at the beginning of September. I wanted to pick it around 22 Brix, and we nailed it right below that. Harvested on September 5th

, 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 56 degrees until completely dry. Total time: 21 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 11th

, 2018. 100% stainless steel.

Winemaking

This 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 Eritage Vineyard. It opens with pear, crisp apple, peach, and honeydew on the nose followed by green apple, peach, pear, and green pineapple on the palate. The wine's bright acidity carries through to the finish with a touch of minerality from the Palouse loess soil in which the grapes were grown. 100% Wente clone, 3.38 pH, and 6.6 g/L of titratable acidity. Drink now through 2027.

Bottling

100% Wente clone Chardonnay, Eritage Vineyard, block 16. All stainless steel fermentation and aging.