



RP

2018 NAKED CHARDONNAY

COLUMBIA VALLEY

AVAs: Columbia Valley

VINEYARDS: Evergreen, Newhouse, Sundance, and Ancient Lakes

WINEMAKING NOTES: The grapes were gently pressed and the juice was cold settled. After racking off the solids, the juice was inoculated and allowed to ferment slowly for approximately 30 days until dryness. At that point, the wine was chilled to begin the stabilizing process.

"We are creating an approachable, savory, and refreshing style of Chardonnay. Malolactic fermentation, along with sur lie aging, allows for savory characters to develop, while tank fermentation maintains fresh acidity."

- Kendall Mix, Winemaker

TASTING NOTES

AROMA: Apple, pear, and kiwi; slight hint of crème brûlée and citrus.

FLAVOR: More apple and pear, with a little bread dough. Some minerality with a moderate mouthfeel and a round finish.

VARIETAL(S): 99% Chardonnay, 1% Sauvignon Blanc

YEAST: Premiere Cuvee

DATE OF HARVEST: September 22, 2018 – October 25, 2018

BOTTLED: February 2019

ALCOHOL: 13.5% **TA(gal/L):** 5.3 **pH:** 3.67 **RS:** Dry

AGING: Aged five months in stainless steel tanks.