



RP

2019 NAKED CHARDONNAY

WASHINGTON STATE

AVAs: Washington State

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, focused on highlighting the fruitiness of the variety. 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 and pear, with some honeydew melon; citrus and floral notes.

FLAVOR: Refreshing, yet savory entry with a fresh fruit driven mid-palate and an elegant, pleasing finish.

VARIETAL(S): 100% Chardonnay

YEAST: Premiere Cuvee

DATE OF HARVEST: September 12, 2019 – October 26, 2019

BOTTLED: March 2020

ALCOHOL: 13.5% **TA(gal/L):** 6.0 **pH:** 3.46 **RS:** Dry

AGING: Aged four months in stainless steel tanks.