

# DESERT WIND

## 2017 Chardonnay 'Heritage Series'

<b>Cases produced:</b>	150
<b>Vineyard:</b>	Desert Wind Vineyard
<b>Appellation:</b>	Wahluke Slope, WA
<b>Blend:</b>	100% Chardonnay
<b>Harvested:</b>	October 12, 2017
<b>Fermentation:</b>	Barrel fermentation, 100% Malolactic fermentation, aged sur lie 7 months in 100% French oak (25% new)
<b>Final #s:</b>	Alcohol 12.7 % • TA 0.60 g/100ml • pH 3.59

### WINEMAKER'S NOTES

The 2017 growing season was noted for cool spring temperatures that led to a later bloom, but higher temperatures at the end of summer and near fall provided plenty of heat and sunshine to allow the Chardonnay to fully develop and ripen. Our 'Heritage Series' Chardonnay was barrel fermented in 100% French oak (25% new), and underwent full malolactic fermentation to produce a creamy, complex, full-bodied wine with complementing oak flavors. The wine was then aged sur lie for seven months in barrel to enhance the mouthfeel and add increased depth to the flavors. Notes of honey, tropical fruits, and a bit of vanilla are present, with soft acidity and a clean, long finish.

### VINEYARD NOTES

The Wahluke Slope is located in Eastern Washington's Columbia Valley. The site is considered Zone 3, the hottest in the region. Our 480-acre vineyard is a southern facing block with a two percent slope and shallow, rocky soil. The vines are irrigated with an underground drip system; double catch wires are used to increase air circulation during the growing season. Leaf pulling and cluster thinning are important steps in aiding the ripening of the grapes.