



## 2014 Chardonnay

<b>Cases produced:</b>	243
<b>Vineyard:</b>	Desert Wind Vineyard
<b>Appellation:</b>	Wahluke Slope, WA
<b>Harvested:</b>	September 2014
<b>Fermentation:</b>	Stainless steel tank fermented at 55°F; full malolactic fermentation
<b>Blend:</b>	100% Chardonnay
<b>Final #s:</b>	Alcohol 14.1% • TA 0.50 g/100ml pH 3.62 • RS .1 g /100ml
<b>Release Date:</b>	May 2015
<b>UPC:</b>	768154231823

### Winemaker's Notes

Our 2014 Desert Wind Chardonnay was fermented in stainless steel tanks and underwent full malolactic fermentation. There is no oak in this wine to mask the aromatics. On the nose, the wine has aromas of tropical fruit and honeysuckle. The palate is full and round, with soft acids, and a creamy finish. This wine will pair well with shell fish or equally enjoyable on its own. Enjoy now or cellar for two years.

### 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.

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