

Edgefield

2009 Vintage Select Chardonnay

75% Hull Vineyard, 25% Huber Vineyard, Washington



Release date: September 2011

Production: 184 cases
Alc: 14.2%
pH: 3.53
TA: 5.9
RS: .13%

Tasting Notes: The 2009 Chardonnay is fruity, with notes of crisp green apple and tropical fruits. On the palate, it is dry, with moderate acidity and alcohol. Our VS Chardonnay is sourced primarily from warmer vineyard sites in Washington, which highlights more tropical fruit flavors and aromatics. This is a smaller bottling of Vintage Select Chardonnay. The wine was fermented in two year old French oak barrels, which helps to develop the bread-like flavors coming from the yeast, as well as a subtle oak toast. Six barrels, 75% of the blend, are from the Hull vineyard outside of Yakima, WA. Vineyard manager Lonny Wright, who we source our old vine Zinfandel through, tends to this site which highlights more pear and apple fruit flavors. The remaining 25%, or 2 barrels, grown on Underwood mountain, in the Huber Vineyard overlooking the Columbia river across from Hood River brings a bit of tropical fruit to the blend with a subtle coconut and honey-like finish. It is moderately full in body, and is slightly creamy and mouth-filling.

Food Pairing: Foods that best complement our '09 Vintage Select Chardonnay are aged Monterey Jack cheese, white fish, scallops, pastas with cream sauce, cream based soups and chowders, and light white meats, including chicken, pork and veal.