



## Washington State Chardonnay

**VINEYARD NOTES:** 2005 was a vintage year in the Yakima Valley. Temperatures were ideal for perfect sugar/acid balance. The fruit was delicious.

### **TECHNICAL DATA:**

Appellation: Yakima Valley  
Grapes: Château Puryear Vineyard (Rattlesnake Hills) FaireAcre Vineyard (Prosser Flats)

### **Harvest:**

Dates: September 19, 2005 and October 15, 2005  
pH: 3.68  
Brix: 23.0  
T.A.: 6.0 g/l

### **Bottling:**

Date: August 21, 2006  
pH: 3.55  
T.A.: 5.8 g/l  
Alcohol: 12.9%  
Sugar: 0.3 g/l  
Production: 1201 cases

### **Cellar Notes:**

The wine was fermented in 1700 gallon stainless steel tanks. No oak treatment was given.

### **Tasting Notes:**

Very bright nose of tropical fruit. It is a nice accompaniment for food due to its crisp acidity.

### **Accompaniments:**

Truit a Bleu  
Scampi ala Zilla Zilla

### **Serving Notes:**

Serve chilled. (45°)