

Subsoil

Chardonnay Horse Heaven Hills



Appellation: Horse Heaven Hills

Vineyard Sourcing: The grapes for this wine come from the Eagle & Plow vineyards located in the heart of the Horse Heaven Hills.

Vinification: The grapes were harvested in the very early hours of the morning so they would arrive to the winery cool. Once at the winery, the grapes went directly to the press where the juice was gently pressed away from the skins. The juice was allowed to cold settle for two days before racking. The juice was inoculated with a Chardonnay specific yeast and allowed to ferment cool over 30 days. A portion of the blend was fermented in barrel to add rich mouth feel and complexity. We inoculated the barrels for malolactic fermentation to help contribute to the creamy mouth feel while preserving the bright natural acidity. All of the barrels were hand stirred throughout malolactic fermentation, further adding to the roundness in the mouth feel. As a whole, this Chardonnay has 20% new French and American oak.

Grape varieties : Chardonnay

Altitude : 450-500ft A.S.L.

Exposure : Southeast

Soil : Missoula Flood sediment, sand and loess

Alcohol : 13.9%

Acidity : T.A.: 0.55 g/100 ml pH: .3.42

Tasting notes :

Notes of butterscotch, honey, fresh lime & toasty creme brulee greet you on the nose. The aromas are mirrored on the palate and are rounded out with fresh Granny Smith apple on the finish. This full bodied wine is balanced by clean, bright acidity that leads into a soft and savory finish.

