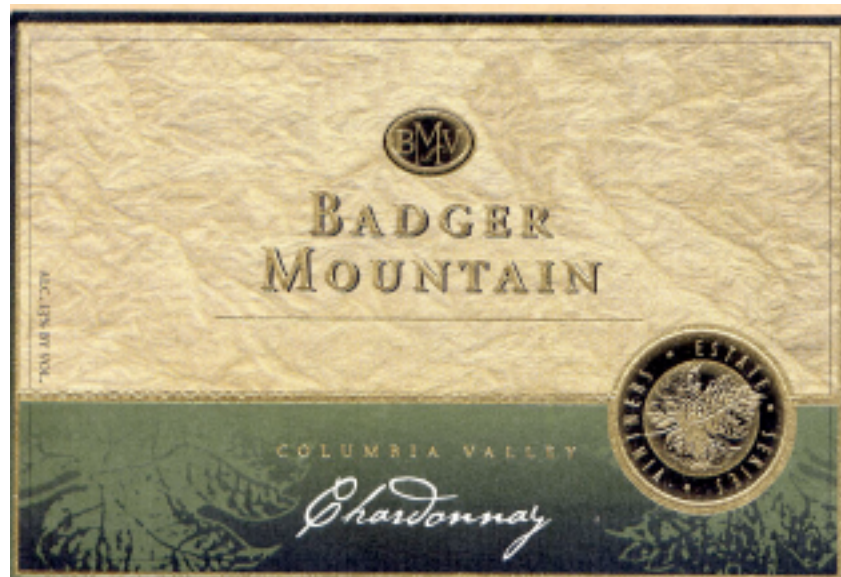


# 2005 Chardonnay

## VINTNERS ESTATE SERIES

Release Date: 04-01-06 ♦ Alcohol: 13.9%  
Residual Sugar: 0.30 % ♦ Acidity: 0.51 ♦ Ph: 3.54



**Tasting Notes:** Pretty pear and kiwi fruit aromas and a hint of mineral compliment an intriguing floral character. The rich, almost oily mouth feel is filled with flavors of Gala apple, ripe pear, vanilla, and an elusive mineral quality characteristic of the white wines from this vineyard. The surprisingly long finish of apple, pears, and sweet oak is enhanced by the typical crisp acidity found in Washington State Chardonnay.

*Winemaker's Notes:* The two lots of Chardonnay in the blend of the 2005 Vintner's Estate Series were barrel-fermented in French oak using "Premiere Cuvee" yeast, which enhances the richness of the fruit. Badger Mountain Estate fruit comprises 30% of the blend, and was fermented in new wood. The remaining 70% is from Arete` Vineyard on the Wahluke Slope, fermented in three and four year-old French oak. 40% of this wine went through malolactic fermentation to soften the mouth feel and produce a richer texture. The lees were stirred in the barrel twice after primary fermentation, and then aged for five months in French oak. 1500 cases produced.