



2000 *Chardonnay*

Caleb Foster and Nina Buty Foster are pleased to offer our first chardonnay, 100% from the volcanic sands of the Conner Lee vineyard. The Vineyard is located on the northeast side of the Wahluke Slope, just south of Othello, Washington.

The grapes were harvested by hand on October 3, 2000, at full maturity. With brown seeds and a mature canopy, the grapes were picked at 23.9° brix, 3.25 pH, and 8.1 g/L acid.

The wine was basket pressed, and barrel fermented in '98 French oak Burgundy barrels from both Latour and Sirugue, lees stirred, and aged for nine months. The wine underwent full malolactic fermentation, no fining, and was sterile filtered and bottled.

At the time of bottling on July 5, 2001, Buty's chardonnay contained .2 g/100 mL of residual sugar and a pH of 3.50.

Eighty-one cases were produced.