



2001 *Conner Lee Vineyard Chardonnay*
COLUMBIA VALLEY

Located on the eastern side of the Wahluke Slope, just south of Othello, Washington, Conner Lee Vineyard is a cool site in a sunny region. Nearly a desert, the nights cool down substantially, the growing season is shorter, and the day heat ripens the clusters consistently. Planted 100% ungrafted vinifera in 1989, the vines reach into sandy soils, which provide excellent drainage. We enjoy this chardonnay for its balanced acidity and ripeness.

The grapes were harvested by hand on September 24, 2001, at full maturity. At 23.5 ° brix, 7.0 g/L acid, 3.20 pH, and three tons per acre yield, one third of the fruit was whole cluster pressed, and two thirds crushed and pressed for greater extraction. The chardonnay underwent a two-month primary and a 90% secondary fermentation in barrel. Aged nine months in mature French oak cooperage (only 10% new) with lees stirring, the wine was not fined. The chardonnay was filtered, then bottled on June 25, 2002, at which time its alcohol measured 13.8%, and its pH 3.35.

Crisp, forward fruits of Asian pear and citrus, and complex notes of sweet vanilla, bready lees, and barrel spice build this chardonnay. We believe our chardonnays taste best served at 55-60 °F / 13-15 °C. This wine was made stable in barrel, at cellar temperature, to preserve its aging potential and character. It may develop sediment if refrigerated or stored above 90 °F.

Zelma Long of Zelphi Wines in Healdsburg, California was our consultant.

One hundred twenty four cases of our Conner Lee chardonnay were produced. The wine was released September 1, 2002.