



2002 *Conner Lee Vineyard Chardonnay*  
COLUMBIA VALLEY

Located on Saddle Mountain 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.

The grapes were harvested by hand the morning of September 21<sup>st</sup>, fully mature at 24.1° brix, 6.5 g/L acid, and 3.30 pH. We grew eight pounds per plant, which in the 89 block is 3.25 tons per acre yield. Whole cluster pressed, the raw juice fermented entirely in two, three, and four year old French barrels. We chose to use one of nine barrels as new. The chardonnay was lees stirred and aged, and was not moved during its ten-month life in barrel. We retained 25% malic acid for stylistic crispness, and filtered at bottling on July 20, 2003. This wine stabilized naturally, at cellar temperature, and was unfinned to preserve its aging potential and character. Sediment may develop in the bottle if it is refrigerated below 40°F or stored above 90°F.

The nose is attractive and strong filled with fruit, vanilla and blossoms. Clean flavors of stone fruits and fresh honey-oat bread yeast aromas compliment citrus flavors. Silky texture and the long, crisp fruit filled finish complete our wine, un-obscured by oak. Young now, it will open and taste best over the next two years. We believe our chardonnays are ideally served at 55-60 °F.

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

Two hundred thirteen cases were produced. Released September 1, 2003.