



2003 *Conner Lee Vineyard Chardonnay*  
COLUMBIA VALLEY

Located on Radar Hill south of Othello, Washington, Conner Lee Vineyard is a cool site in a sunny region. Like a desert, the spring and fall nights can be 50 degrees cooler than the day temperatures. The hot summer ripens the fruit, while the fall temperatures keep the acids balanced and pH low. Like almost all of Washington State's vines, the Conner Lee farm was planted as un-grafted vinifera. Our 1989 block is planted in sandy soils, which provide excellent drainage.

In the vineyard we cane pruned and shoot thinned in mid-Spring, and cluster thinned early in July. These steps developed concentrated fruit early in the season. The grapes were harvested by hand the morning of September 19th, physiologically mature at 23.8° brix hydrometer, 6.5 g/L acid, and 3.39 pH. We grew nine pounds per plant in the hottest growing season on record in Washington. Whole cluster pressed, the raw juice fermented entirely in one, two, three, and four year old Burgundy barrels. We chose to use only two new barrels of 13 total produced. The chardonnay was lees stirred and aged until bottling in June 22nd. As we do not add acids to our juices, we preserved the acid in the wine with partial malolactic fermentation for stylistic crispness. This wine stabilized naturally, at cellar temperature, and was unfinned to preserve its aging potential and character.

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 and hints of Asian pear. The 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 three years.

Buty white wines are naturally heat and cold stable between 40°F to 90°F. Sediments may develop if stored cooler or hotter. We believe this wine is ideally served at 55-60 °F.

Two hundred ninety two cases were produced. Released September 1, 2004.