



2007 *Conner Lee Vineyard Chardonnay*  
COLUMBIA VALLEY

Located on Radar Hill south of Othello, Washington, Conner Lee Vineyard is a cool site in a warm sunny region. In our Eastern Washington desert environment, the spring and fall nights can be 50 degrees cooler than the day temperatures. The hot 90 degree summer ripens the fruit, while the fall temperatures keep the acids high and the pH low. The Conner Lee Vineyard 1989 block was planted as ungrafted vinifera in sandy-silt soils, providing excellent drainage for irrigation control.

This vintage was unique for its extremely small grape size. The very dry spring and hot June temperatures stressed vine development and reduced grape size. Fruit extract was great also. We harvested our lowest yield ever with 20% less fruit per acre with the average clusters per vine yielding 20% less wine per ton as well. Bud break was in early April in 2007, flowering finished by June 6th, veraison was from August 9th through 12<sup>th</sup>, and harvest occurred on September 10th and 13th. Long before the fall, we cane pruned then shoot thinned in spring, cluster thinned at veraison, and did not leaf strip—all of which promote concentration in the fruit early in development. The shaded fruit and small crop create the grace and concentration of our wine.

We began hand-harvesting on September 19th at dawn. The fruit was physiologically mature at 23.8°brix hydrometer, 7.9g/L organic acids, and 3.4 pH. We hand sorted clusters and both whole cluster pressed and crushed the chardonnay clusters using a new method I designed to allow for greater extraction in the wine. The raw juice fermented entirely in 90% mature Burgundy barrels and was lees stirred. We partially fermented the malic acid for stylistic crispness. This wine's balance is natural; we never add acids or water to our juices to adjust acidity or alcohol. Instead, we grow our fruit to balance the natural juice acids so that our wine needs no additions. We bottled on July 8th, 2008. Buty white wines are naturally heat and cold stable between 45°F to 90°F. Sediments may develop if stored cooler or hotter. We believe this wine is ideally served at 50°F to 55°F, where after it can warm up at the table.

The nose is attractive and ripe, made of clean stone fruit flavors and vibrant citrus notes. The silky texture and the long, crisp, fruit-filled finish complete our wine, un-obscured by oak. More powerful than the 2002 and 2005 vintage Buty wines, it is young at release and will open and taste best over the next three years.

Five hundred twenty cases were produced. Our Conner Lee Vineyard chardonnay was released September 1, 2008.