



2008 *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 ungrafted in well drained sandy-silt soils. The vineyard has been certified Salmon Safe since 2008.

This vintage we used two different chardonnay clones at Conner Lee. The June 18th flowering was late there, caused by a cool spring. Planning our wine from the start, we cane pruned in February, then shoot thinned in May, cluster thinned at veraison, and did not leaf strip. All these efforts promoted concentration in the fruit early in the year. The shaded fruit and small crop allow the grace and concentration of our wine.

We began hand-harvesting the first of the three blocks on September 20th at dawn. We harvested our other blocks on September 22nd and Oct 1st. The fruit was physiologically mature, with readings of 23.7° and 21.8° brix, and pHs of 3.25. Organic acids were between 8.5g/L and 9.8 g/L. We hand sorted clusters and then both whole cluster pressed some and crushed the other blocks of chardonnay by a method I designed to allow for greater extraction in the wine. These juicing techniques are designed to develop ideal texture in the wine. We do not alter the juice with finings or additions of chemicals. This rich and vibrant, acidic and silky style is the hallmark of our chardonnay. 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. The raw juice fermented in 90% mature Burgundy barrels and was lees stirred. We partially fermented the malic acid for stylistic crispness.

We bottled on July 2, 2009. Buty white wines are naturally heat and cold stable between 45°F to 90°F. Crystalline sediments may develop if stored cooler. 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. It is young at release and will open and taste best over the next three years.

Five hundred sixty cases were produced. Released September 1, 2009, our Conner Lee Vineyard chardonnay retails for \$35.