



DANCE

2020 DANCE CHARDONNAY COLUMBIA VALLEY

TASTING NOTES:

A layered, aromatic wine that displays minerality and white blossom fragrances with flavors of white peach, apple and a hint of baking spice woven throughout a subtle, creamy texture.

VINTAGE:

Bud break came to the Columbia Valley in mid-April, and vine growth progressed moderately for the next six weeks before temperatures cooled in early June. Warm weather returned in July and stayed hot throughout the summer. In September, a heat spike caused concern the fruit would ripen too quickly. At the same time, smoke from California and Oregon wildfires blanketed the region, ironically lowering temperatures significantly to allow extra hang time for the grapes to ripen perfectly. Because of the distance between Columbia Valley vineyards and the fires, the wines were not impacted by smoke taint. The extra time on the vine allowed the grapes to reach full physiological maturity to produce wines marked by intense aromas and concentrated flavors.

BLEND: 100% Chardonnay

ALC.: 14.1%

pH: 3.68

TA: 0.55 grams/100ml

PRODUCTION: 790 cases



WINEMAKING:

Handpicked grapes harvested at perfect ripeness were crushed, then fermented and aged in three distinct vessels: new French oak barrels (31%), concrete tank (36%) and neutral oak (33%). A portion of the wine (35%) underwent malolactic fermentation to add a creamy texture. All the wine was then kept on the lees 17 months to increase viscosity and further develop texture on the mid-palate before blending each of these distinct components together to achieve a complex, layered wine.

VINEYARDS:

Two of Washington's oldest Chardonnay vineyards provide the grapes for this limited production wine. Wente clone Chardonnay from French Creek Vineyard, east of Prosser and Boushey Vineyard, north of Grandview, were chosen for the vibrant, lively character that defines Chardonnay grown on both these sites.