



**2018 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:** After a slow start to spring, the 2018 growing season quickly became very warm with hot weather persisting throughout the summer before moderating significantly in early September. Harvest conditions were ideal as the Columbia Valley settled into a pattern of warm days and cool nights that slowed ripening enough to allow the grapes to mature fully while still retaining the fruits' acidity.

**Winemaking:** Handpicked grapes harvested at perfect ripeness were crushed, then fermented and aged in three distinct vessels: new French oak barrels (37%), concrete tank (33%) and neutral oak (30%). A portion of the wine (40%) 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.

**Vineyard:** 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 – including a selection of old vine Chard (40%) – and Boushey Vineyard, north of Grandview, were chosen for the vibrant, lively character that defines Chardonnay grown on both these sites.

**Blend:** 100% Chardonnay

**Alcohol:** 14.2%

**pH:** 3.56

**TA:** 0.58 grams/100ml

**Production:** 690 cases