



2017 PATTERSON CELLARS CHARDONNAY



TECHNICAL DATA

AVA: Columbia Valley

VARIETAL COMPOSITION: 100% Chardonnay

VINEYARD SOURCES: SageCliffe

CELLAR TREATMENT: 43% barrel fermented in 53% new French oak

PRODUCTION: 186 cases

ALCOHOL: 14.3% by volume

TASTING NOTES

Full-bodied and balanced, this Chardonnay combines the best of both oak and stainless-steel winemaking techniques. Classic aromas of toasty vanilla and cloves give way to fragrant honeysuckle, citrus fruits, pears, and passion fruit. The intense, round palate is balanced by the slight edge of a refreshing lemon sorbet. Lingering notes of key lime and green apple complete this exciting and food-friendly release.

PRODUCTION NOTES

These Chardonnay grapes from SageCliffe Vineyard, a cooler climate site near the Columbia River, retained their acid very nicely as they ripened until October 17. The fruit was whole cluster pressed and barrel fermented in a combination of neutral oak, stainless steel, and medium-toast new French oak. All of the barrels were taken through malolactic fermentation and stirred every other day on the lees through December, then left to clarify on lees until racked off for filtration and bottling in early May.



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