

Three Rivers Winery
2006 Chardonnay – Columbia Valley

Winemaker's Notes

The 2006 Chardonnay combines fruit from around the Columbia Valley. Blending allows us to grab unique nuances from around our growing region and bring them together in one exemplary wine. Pineapple and cardamom aromas lead to more tropical flavors. Gentle stirring of the lees, oak barrel aging for 10 months and malolactic fermentation all contribute to the round mouthfeel and smooth finish.

Vintage

The 2006 growing season proved to be another great one for Washington State. The wet spring led us to nearly ideal weather throughout the growing season. Warm consistent summer days with cool nights ripened the fruit. In mid-September the temperatures cooled allowing the fruit to mature nicely.

Vineyards

The sources for the 2006 Columbia Valley Chardonnay are from four different vineyards, those being Bacchus Vineyards, Sundance Vineyard, Weinbau Vineyards and Champoux Vineyard. All of these vineyards are located in the Columbia Valley region of Washington. Harvest dates were August 31st through September 9th. All the fruit is hand harvested into small bins in the early morning hours and whole cluster pressed immediately on arrival at the winery.

Fermentation & Aging

Our Chardonnay was fermented in small French oak barrels, 33% new. Primary fermentation takes approximately thirty days to complete and is conducted in relatively cool conditions (55 F). Following partial malolactic fermentation, the wine was sur lie aged and hand stirred for 7 months. Barrel aging on the yeast cells give the wine great depth and creaminess.

Technical Data

Appellation: Columbia Valley

Varietal : 100% Chardonnay

Harvest Brix: 23.2

Final PH: 3.43

Total Acid: .56 g/100ml

Alcohol: 14.3% by volume