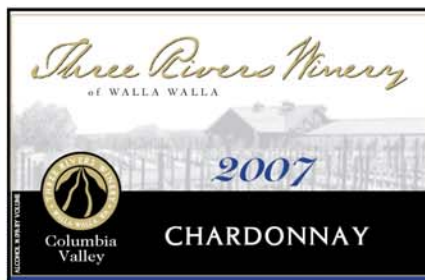


Three Rivers Winery

Winemaker's Notes

The 2007 Chardonnay combines fruit from around the Columbia Valley. Beautiful flavors of peach, melon and zesty lemon mingle effortlessly on the palate. Gentle stirring of the lees, barrel aging and malolactic fermentation all contribute to the round mouthfeel and smooth finish.



2007 Chardonnay (Columbia Valley)

Appellation: Columbia Valley

Blend: Chardonnay – 95%
Semillon – 5%

Harvest Brix: 22.5

Final pH: 3.31

Total Acid: .63g/100ml

Alcohol: 14.0% by volume

Vintage

The 2007 growing season proved to be another great one for Washington State. We had a quick start with an immediate warm up late spring. The summer was consistent and warm. In mid-September the temperatures cooled allowing us to pick the fruit at its peak.

Vineyards

Bacchus Vineyards, Champoux Vineyard, Weinbau Vineyards and Sundance Vineyard are the sources for this Chardonnay. All of these vineyards are located in the Columbia Valley region of Washington. Harvest dates were August 30th through September 11th. All the fruit is hand harvested into small bins in the early morning hours and whole-cluster pressed immediately upon arrival at the winery.

Fermentation & Aging

Our Chardonnay was fermented in small French oak barrels, 25% 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 gives the wine great depth and creaminess.

