

# 2016 Cockburn Ranch Vineyard Chardonnay



**pH:** 3.32

**Titrateable Acidity:** 6.9 g/L

**Alcohol:** 12.4%

**Harvest Parameters:** September 3, 2016 at 21.4 Brix, 3.54 pH, and 5.5 g/L of titrateable acidity.

**Blend:** 100% Chardonnay, Cockburn Ranch Vineyard, block 9. All stainless steel fermentation and aging.

**Cases produced:** 82

**Release Date:** May 5<sup>th</sup>, 2017

**Winemaker's Notes:** This delicious stainless steel Chardonnay exemplifies the natural characteristics of the varietal, coming closer to a Chablis style even though the grapes were sourced from the warm climate found at Walla Walla Valley's Cockburn Ranch vineyard. It opens with apple, pear, and fresh linen on the nose followed by apple, peach, guava, and pineapple on the palate. The natural acidity of the wine carries through to the finish with just a touch of cream. This wine excels in its youth, but will drink well through 2025.

**Winemaking:** The goal for this wine was to make a Chablis style, high acid, stainless steel Chardonnay from a vineyard in the Walla Walla Valley: crisp and clean. With the 2016 vintage, the grapes were ripe and flavorful, and ready to be picked, by the beginning of September. I wanted to pick it around 22 Brix, and we nailed it right below that. Harvested on September 3<sup>rd</sup>, the grapes were pressed with the use of enzymes for settling and juice extraction and an ascorbic acid, SO<sub>2</sub>, and tannin blend to control oxygen contact. The wine was fermented with QA23 yeast in a stainless steel tank at 58 degrees, which is a higher temperature than I normally work with whites. The wine was fermented to dryness. Total time: 18 days in fermentation. After fermentation was complete, SO<sub>2</sub> was added to stop ML from occurring, the wine was cold stabilized and bentonite was added to bind proteins. The wine was racked off the sediment and prepared for bottling. The wine was crossflow filtered and bottled on January 31<sup>st</sup>, 2017. 100% stainless steel.

**Awards:** Platinum - 2018 Wine Press NW Platinum Competition  
Gold - 2017 Cascadia Wine Competition  
Gold - 2017 Wine Press NW Platinum Judging  
Gold/91 pts - 2018 Savor NW Judging  
90 pts - International Wine Report, May 2017  
Silver - 2017 Walla Walla Valley Wine Competition  
Silver - 2018 San Francisco Chronicle Wine Competition  
18.5/20 pts - August 2017 Review of WA Wines  
Outstanding - Great Northwest Wine June 2017