



★ SKYFALL ☾

VINEYARD

CHARDONNAY

2016

Background

Skyfall Vineyard is named for the massive car-sized boulders scattered among the vines that literally look like they fell from the sky. These boulders were brought by Missoula glacial floods of the last Ice Age that cut the Columbia River. Floods deposited silt loam soils now layered with ancient volcanic ash. The complexity of these soils is ideal for cultivating optimal flavors in the grapes, making Skyfall a perfect vineyard site.

Appellation

Columbia Valley, WA

Sourcing

51% Yakima Valley, 26% Horse Heaven Hills, 23% Columbia Valley

Varietal Composition

99% Chardonnay, 1% Semillon

Winemaking

The grapes were picked at the peak of ripeness during the early morning hours to preserve maximum fruit expression. The fruit was then immediately crushed and sent to tank to chill prior to yeast inoculation. The wines were fermented slowly over 2 weeks at around 55°F. Throughout the winemaking process, the wines were kept in a near zero oxygen environment to preserve the color and intense fruit aromas.

Tasting Notes

Toasted oak and Golden Delicious apples on the nose. Rich on the palate with apple, toasted almond, sponge cake and Meyer lemon, and a hint of Navel orange. The finish is crisp and creamy with a lingering trace of vanilla.

Technical Data

pH 3.73
TA 5.46 g/L
RS 3.3 g/L
Alc. 13.01%

Winegrower

David Minick