

# 2010 COUplet

CHARDONNAY + VIOGNIER



## TASTING NOTES

Our seventh year of producing this outstanding 100% percent stainless co-fermented blend offers aromas of honeysuckle, fresh cut grass, bananas, ripe pears, lemons, and honeydew melons. Flavors of lemon meringue pie, breakfast melons, Bartlett Pears, Thai spices and anise are followed by a viscous, slightly sweet yet balanced finish due to the higher acidity in this vintage.

**RICHLAND & WOODINVILLE, WASHINGTON**  
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# 2010 | **COUplet**

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CONNER-LEE VINEYARD

**VINTAGE** The 2010 vintage was the coldest vintage on record in Eastern Washington based upon accumulated heat units. The cool, damp spring delayed bud break by two to three weeks, which led to a summer that, although pleasant, was atypical in that we did not experience dramatic heat spikes or stretches of extreme heat. The cooler summer contributed to veraison setting on two weeks late and into September. September was cool and wet for the first two weeks of the month, and then finally we began to experience our Indian summer. October was a mixed bag of warm sunny days and wet weather, but without any damaging frosts, harvest was extended on some of the varieties all the way until mid November. The white wines from this vintage truly reflect the cooler year—bright and with more acidity that really adds to the crisp, freshness of the wines.

**WINEMAKING** All the grapes were hand harvested at optimal maturity and hand sorted over a conveyor belt. The grapes were whole cluster pressed, and the subsequent press juice was moved to stainless tanks without exposure to oxygen. The juice was then cold settled for two to three days and racked off the juice lees to the final fermentation tanks. The juice was then fined and inoculated with specific white wine yeasts. These yeast were selected specifically to enhance the esters and fruitiness of the wine. Fermentation was held strictly at 58 degrees Fahrenheit to maintain the delicate aromas and fruit flavors. Fermentation was stopped 60 days after yeast inoculation. The wine lees were stirred throughout fermentation and for another 30 days once the fermentation was complete to enhance the richness and varietal character of the wine before bottling.

## **APPELLATIONS • VINEYARDS**

Columbia Valley 100% | Conner-Lee 100%

## **FINAL BLEND**

74% Chardonnay and 26% Viognier.

## **AGING**

Fermented and aged in 100% stainless tanks.

**CASES PRODUCED** 1,184 cases/750mL

## **TECHNICAL DATA**

Bottled Spring 2011, pH 3.33, TA .74,  
Alcohol 13.6% by volume, RS .61%