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DOUBLE PLOT CHARDONNAY

CONNER-LEE VINEYARD
COLUMBIA VALLEY A.V.A.



TASTING NOTES

This Classical styled Conner Lee Vineyard Chardonnay leads with pear, Meyer lemon and crème brûlée aromas. A restrained young wine, it opens to show abundant sweet fruit and rich persistent lemony flavors. The purity of Chardonnay fruit is the focus, with clean flavors in a rich, smooth-textured, puncheon-aged Chardonnay. Best served above fridge temperature, it pairs with many savory fish and vegetable dishes.

RICHLAND & WOODINVILLE, WASHINGTON
1-877-667-8300 • BOOKWALTERWINES.COM

2014

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VINTAGE A long history with this 1989 vineyard afforded us a predictable harvest despite 2014 being the hottest vintage year. Our vine care adapted to the hot sunny days, and abundant water carefully ripened fruit. Harvested the Equinox in September, the whites were full of flavor and balanced acidity. Fruit color was an ideal shade of pale yellow turning golden with ripe flavors and fresh acidity.

WINEMAKING Selected from the 1989 old block of clone 15 Chardonnay at Conner Lee Vineyard, we selected the best pressing of whole cluster fruit for this cuvee. Fermented and aged in Burgundy puncheons for ten months, we share this as the reserve of the vintage exclusively for our club members. Aged on lees, we filtered just prior to bottling. Bottled young for freshness this wine will age for five years or more.

APPELLATIONS • VINEYARDS

Columbia Valley 100%

Conner Lee Vineyard
1989 Block 100%

FINAL BLEND

100% Chardonnay

AGING

100% Burgundy puncheons for 10 months

CASES PRODUCED

84 12-bottle cases/750mL

TECHNICAL DATA

Bottled Spring 2016,
pH 3.59, TA 5.5g/L, RS 1g/L
Alcohol 14.0% by volume