



# 2015 | DOUBLE PLOT CHARDONNAY

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

This Classical styled Conner Lee Vineyard Chardonnay leads with Asian 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 at 50F, it pairs with many savory dishes, fish and vegetable dishes.

## VINTAGE

A long history with this 1989 vineyard afforded us a predictable harvest despite 2015 being our earliest and hottest vintage. Our vine care adapted to the hot sunny days and available water carefully ripened fruit. Harvested the first days 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

We continue to improve our plantings at Conner Lee Vineyard, selecting the 1989 old block and the newer clone #75 Chardonnays. We selected the best pressing of the cold whole cluster fruit. Fermented and aged in Burgundy puncheons, then aged on its lees for ten months, we filtered just prior to bottling. Bottled young for freshness, this wine will age for five years or more. We share this as the reserve of the vintage especially made for our club members.

## APPELLATIONS & VINEYARDS

Columbia Valley 100% | 100% Conner Lee  
1989 Block

## FINAL BLEND

100% Chardonnay

## AGING

100% Burgundy  
puncheons for 10 months

**CASES PRODUCED** 412 12-pack cases/750mL

**TECHNICAL DATA** Bottled: Fall 2016 • Alcohol: 13.1% by volume • pH: 3.55 • TA: 4.5g/L • RS: 0.5g/L dry

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