

2014  
**COUPLLET**  
CHARDONNAY + VIOGNIER



**TASTING NOTES**

*O*ur eleventh year of producing this outstanding 100% stainless co-fermented blend, which offers aromas of fresh lemons, honeysuckle, peaches, Asian pears and honeydew melons. The symphony of fruit on the palate echoes the aromas and is accented by subtle hints of minerality, quince and cashews. The wine enters the palate sweet, has a generous, mouth coating mid palate, and remains seamless to the finish. With a heightened sense of freshness, a touch of sweetness and balanced acidity, this wine is sporty enough to go anywhere.

# 2014 | COUplet

CHARDONNAY + VIOGNIER  
CONNER-LEE VINEYARD

**VINTAGE** From the outset of the growing season, 2014 was ahead of schedule by all measures becoming the warmest year on record. Knowing Conner Lee Vineyard over the last 25 years allowed us to plan for the flavors in the grapes to catch up to the sugars in the fast ripening fruits. The wines from 2014 are emblematic of the warmer season and return to a delicious Washington state style with ripe, round flavors supported by balanced acidity. This bright youth wine is the kind to enjoy young since it carries itself easily into many food settings.

**WINEMAKING** All the grapes were hand harvested at optimal maturity during harvest in the vineyard. Chardonnay was harvested first, then the viognier juice was added to the fermentation a week later. The grapes were whole cluster pressed, and the juice was then cold settled then transferred unfiltered to stainless steel fermentation tanks. We chose to ferment with specific white wine yeasts selected to enhance the flowery notes and fruitiness of the wine. Fermentation was slow at 58 degrees lasting all season maintaining the delicate aromas and fruit flavors. Fermentation was finished when dry. We prepared for bottling in April to preserve the richness and varietal character.

## APPELLATIONS • VINEYARDS

Columbia Valley 100% | Conner-Lee 100%

## FINAL BLEND

68% Chardonnay, 32% Viognier

## AGING

Fermented and aged in 100% stainless tanks.

## CASES PRODUCED

1,596 12-pack cases/750mL

## TECHNICAL DATA

Bottled Summer 2015

pH 3.55, TA .63, RS .2% "dry"

Alcohol 13.9% by volume