



★ SKYFALL ☾

VINEYARD

CHARDONNAY

2014

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

53% Yakima Valley, 42% Horse Heaven Hills, 5% Royal Slope

Varietal Composition

93% Chardonnay, 3% Roussanne, 2% Semillon, 2% Viognier

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 hazelnuts and Asian pear on the nose. Rich and creamy on the palate with apple, toasted almond and lingering notes of Meyer lemon and crème brûlée.

Technical Data

pH 3.96
TA 5.3 g/100mL
RS 2.3 g/L
Alc. 13.1%

Winegrower

David Minick