Dark Harvest Chardonnay Washington State



DARK

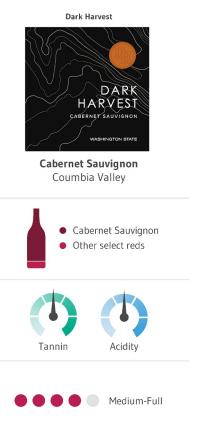
WASHINGTON STATE



Structure

Body

Flavor Profile



- Washington State produces Cabernet Sauvignon that possesses both "New World" ripe fruit flavors and "Old World" structure and acidity
- The "Rain Shadow" effect of the Cascades Mts creates warm days with ample sunshine to develop rich red and black fruit flavors
- The cool nights retains the acidity in the fruit and makes for soft balanced tannins
- Fermentation was in stainless steel which preserves the fruit flavors
- Ageing then occurred in a blend of American and French oak barrels to create a complexity unusual at this price point



