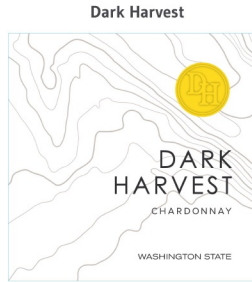


Dark Harvest Chardonnay

Washington State

DARK
HARVEST



Chardonnay
Columbia Valley

Varietal/
Blend



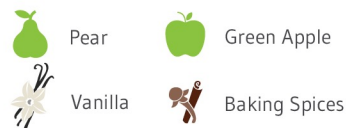
Structure



Body



Flavor Profile



Oak Impact



- Washington State produces Chardonnay 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 ripen the grapes
- The cool nights retains the acidity in the fruit
- 72% of the juice was fermented and stored in Stainless Steel tanks to preserve the fruit flavors
- The other 28% was fermented and stored in oak to complement the acidity and build structure
- It was aged in American and French Oak barrels with most of the oak being older, unusual at this price point

