

TENOR

2016 Chardonnay



Tenor Chardonnay brings the best of new and old world winemaking in order to take the greatest advantage of Washington's climate and geography strengths. Our goal is to create a pure and balanced expression of Chardonnay as a stand-alone varietal. Like all Tenor wines, this wine is big and opulent, intense and fruit forward, but the oak is well integrated and good acidity delivers freshness and brightness on the palate. Barrel fermenting enables this wine to age gracefully, gaining layers of complexity through 4 to 8 years and possibly longer.

100% barrel fermented in 45% new French oak 228L barrels and aged for 17 months. Stirred weekly for the first 3 months before being stirred once a month for the remainder of its aging. A textbook vintage for us, even considering the heat of the vintage. We were able to keep freshness while still getting the weight and textures we need for short term drinkability. This should age beautifully while still delivering sleek lines and a more youthful profile.

"Beautiful nose of meyer lemon, white flowers, fresh brioche and hint of raw baking spices. Swirling brings up sweet citrus, honeycomb and white peach. The palate is poised, with impeccable balance, freshness and a glass-like polish. A mixture of citrus, stone fruits and a hint of crème brûlée and spice carry the long finish. Showing youthful and a touch closed, but the textures allow for it to be consumed now."

-ARYN MORELL, WINEMAKER

SELECT VINEYARDS

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Columbia Valley AVA

Stillwater Creek Vineyard

AVA	Columbia valley
Production	210 Cases
Release Date	Spring 2018
Blend	100% Chardonnay
Vinification	100% barrel fermented
Aging	45% new French oak 228L barrels for 17 months
Alcohol	14.4%
Retail	\$50

