



**2019 Dance Chardonnay**  
Columbia Valley

**Tasting Notes:** A layered, aromatic wine that displays minerality and white blossom fragrances with flavors of white peach, apple and a hint of baking spice woven throughout a subtle, creamy texture.

**Vintage:** The 2019 growing season started slowly with cool temperatures extending into late spring. As summer arrived, the weather warmed and the heat stayed even throughout the season, with no extreme heat spikes. At our winemaker's direction, growers began crop thinning in mid-July, a process that continued through mid-August so that when fall weather was cooler than typical, the vines were in excellent condition to ripen grapes completely. The cool autumn temperatures brought the added benefit of extended hangtime, allowing the fruit to reach full physiological maturity.

**Winemaking:** Handpicked grapes harvested at perfect ripeness were crushed, then fermented and aged in three distinct vessels: new French oak barrels (28%), concrete tank (42%) and neutral oak (30%). A portion of the wine (35%) underwent malolactic fermentation to add a creamy texture. All the wine was then kept on the lees 17 months to increase viscosity and further develop texture on the mid-palate before blending each of these distinct components together to achieve a complex, layered wine.

**Vineyard:** Two of Washington's oldest Chardonnay vineyards provide the grapes for this limited production wine. Wentz clone Chardonnay from French Creek Vineyard, east of Prosser and Boushey Vineyard, north of Grandview, were chosen for the vibrant, lively character that defines Chardonnay grown on both these sites.

**Blend:** 100% Chardonnay  
**Alcohol:** 14.0%  
**pH:** 3.44  
**TA:** 0.58 grams/100ml  
**Production:** 627 cases