

AVERY LANE

WASHINGTON STATE

2007
CHARDONNAY

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winery



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Washington's success with vinifera grapes is due in large measure to the state's unique geography. The vineyards are planted on the east side of the Cascade Mountains which serve to protect the region from marine weather off the Pacific coast and limit rainfall to just 6 - 8 inches annually. Low rainfall and free-draining soils allow vineyard managers to control vine vigor in order to promote flavor development in the grapes. Warm daytime temperatures ripen fruit to perfection. Cool autumn nights protect the grapes' natural acidity.

VINTAGE NOTE

Washington State's growing season showed average temperatures throughout the year. 2007 began with high temperatures creating smaller canopies, allowing more light penetration, resulting in outstanding flavor development. Hot summer weather led to cooler conditions mid-September creating ideal harvest conditions. Cooler temperatures continued through October allowing for longer hang time and more developed fruit flavors. The 2007 vintage of wines will be well-balanced, smooth tannins with an abundant of flavors.

TASTING NOTE

Vibrant notes of green apple and melon meld with caramel and herb aromas. Crispness on the front leads to medium weight and fine grain texture on the mid-palate. Citrus, especially lime, and cantaloupe are followed by vanilla, integrated oak and toasted almonds on the finish.

BLEND

90% Chardonnay
10% Sauvignon Blanc

BOTTLING

TA: 0.61 g/mL
pH: 3.59
ALC: 13.0%