



# Charles & Charles

## 2014 CHARDONNAY COLUMBIA VALLEY, WASHINGTON

### THE VINTAGE

The run of good Washington State vintages continued again in 2014. It was quite hot at times during the growing season, but cooled off enough in September so that we could harvest as usual, starting in late September, allowing graceful fruit development and plenty of natural acidity.

### THE WINEMAKING

We were so pleased with the results of our 2013 Chardonnay that we kept on that tack again this year with only some subtle adjustments. The 2014 vintage is still very much a cooler climate, Mâconnais-style Chardonnay with white fruit and minerality, but we targeted warmer vineyard sites so there is power and a fullness as well. There is a touch less barrel influence with the 2014, gearing down from 22% barrel-fermented and aged to about 20%. All lots were on their lees for 8 months with monthly lees stirring and also went through malolactic fermentation. The overall fermentation process contributes a beautiful richness, while the Roza Hills fruit was fermented separately using native yeast, adding depth and complexity.

### THE WINE

A firm, juicy, refreshing Chardonnay that picks up great power and depth in your glass. There are aromas of Pippin apples, jasmine and some citrus along with warm caramel. These flavors intensify on the palate where they are joined by light tropical notes and a streak of minerality on its mid-weight frame. Power meets finesse here.

- ★ **PH** – 3.55
- ★ **TA** – 5.7g/L
- ★ **RS** – Dry
- ★ **ALC** – 13.8%

### THE TERROIR

All of the fruit was grown in the Columbia Valley AVA from 6 principal vineyards: Gamache (36%), Purple Sage (25%), Roza Hills (12%), Upland Farms (11%), Sundance (7%), and Moxee (6%). Purple Sage and Sundance are both warmer sites in the Wahluke Slope on sandy soil and black sands from the Missoula Floods. The Gamache Vineyard is in the Columbia Basin (north of the Tri-Cities and east of the Columbia River) on very deep sandy soils. Upland is a go to Chardonnay vineyard for many of the top Washington winemakers located in the Snipes Mountain AVA (Yakima). Last, but not least, are two amazing Yakima Valley vineyards, Roza Hills and Moxee, which are higher elevation than the others, naturally low-yielding with quite different soils containing broken basalt and limestone.

### THE PROJECT

A collaboration founded in 2008 between Wine Enthusiast Magazine 2014 Winemaker of the year, Charles Smith (K Vintners, Charles Smith Wines) and Charles Bieler (Three Thieves, BIELER Pere et Fils & Gotham Project). We make just four wines together. The Rosé, a Cabernet Sauvignon blend, a Chardonnay, and a single vineyard Riesling.



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