



## 2014 EVE CHARDONNAY

*A shimmering, brilliant, green golden of a wine. Aromatic pear, tangerine, guava, but more than anything, TRUE CHARDONNAY FLAVOR. Add a vein of minerality running through the middle. Long and satisfying.*

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### BLEND

100% Chardonnay

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### APPELLATION

Ancient Lakes

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### PRODUCTION

Whole-Cluster Pressed  
Fermented on Lees  
Yeast: Partially Native  
20% Malolactic Fermentation  
No New Oak  
5 Months Barrel-Aged on Lees

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### WINE ANALYSIS

5.5 g/L Titratable Acidity  
3.54 pH  
13.5% Alcohol

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### UPC

184745000201

### CURRENT & PAST SCORES

#### 88 Points, *Robert Parker's Wine Advocate*

"Giving up plenty of citrus blossom, white peach and apple fruit, the 2014 Charles Smith Chardonnay Eve is medium-bodied, nicely textured and balanced, with topnotch purity and nicely integrated acidity. It's a clean, classy, value-priced white to enjoy over the coming year or so."

### VINEYARD

The vineyards we work with are farmed using the most up to date sustainable practices.

**Evergreen:** Planted in 1998 by Jerry Milbrandt, the vineyard rows lie along a stretch of steep cliffs above the Columbia River in the state's newest AVA, Ancient Lakes. A cooler site due to river influence, the soils are composed of fragmented basalt, gravel silt, and caliche deposited during ice age floods. As with all of Milbrandt's vineyards, Evergreen is farmed using sustainable practices. This site produces fruit with sublime mineral character and great acidity, a balance that winemakers adore.

### VINTAGE

2014 started out uneven, but eventually turned out to be one of the more beautiful years. Like the proverbial ugly duckling, it became a swan. As the season progressed, the nights got cooler and the days got longer and everything evened out, making for beautiful fruit. As usual, we were happy to be in the cooler and more unique sites in the states for this vintage.

