

B L E D S O E

Family Winery



2016

APPELLATION

Walla Walla Valley

BLEND PROFILE

100% Chardonnay

VINEYARD SOURCES

Kenny Hill

BARREL/AGING PROGRAM

Whole cluster pressed very early in the morning while still cold. Slowly fermented at cool temperatures in new and neutral French oak, concrete, and stainless steel tanks then aged “sur lie” for 10 months

PRODUCTION

Bottling Date:

July 2017

Release Date:

Fall 2017

Alcohol:

13.7%

Cases Produced:

279

BLEDSOE
Family Winery

2016 ELIZABETH CHARDONNAY

The 2016 vintage was a great year to start off our first ever Chardonnay. I have been a white Burgundy fan for a long time and was confident Walla Walla Valley could produce something in that style. In 2013, Drew and I became aware of a new Chardonnay planting going in the ground in the Mill Creek area of the Walla Walla Valley. We were excited about its potential and after much research, we spoke for two acres of clones 76 and 809 Chardonnay. We spent the next three years talking to winemakers in the Northwest and learning more about the style of wine we wanted to produce. This 2016 Elizabeth Chardonnay, named after Drew's great-grandmother, was picked in two lots — one very early, and one more "normal". The grapes were whole cluster pressed into stainless steel, French oak, and concrete tulips prior to undergoing a long, slow, and cold fermentation. The wines were aged sur lie for 10 months prior to blending the best lots and bottling. This wine is a light golden color with notes of bright lemon zest, wet stone, and a hint of straw. I love the balance of this wine as it has great body and volume but a pure, clean elegance and beauty to it. There is nice, refreshing acidity but the finish is long and lasting. We are superbly excited about our first release of Walla Walla Chardonnay.



Josh McDaniels
CEO & DIRECTOR OF WINEMAKING