

B L E D S O E

Family Winery



2017

APPELLATION

Columbia Valley

BLEND PROFILE

100% Chardonnay

VINEYARD SOURCES

Wallula

Conner Lee

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 8 months

PRODUCTION

Bottling Date:

May 2018

Release Date:

Fall 2018

Alcohol:

13.7%

Cases Produced:

755



2017 ELIZABETH CHARDONNAY

2017 was a stunning year to make white wine due to the fantastic growing season where we had nice warm weather, but achieved incredible natural acid retention in our grapes.

Intentionally picked early in the growing season, the resulting wine opens with Bosc pear, tropical fruit and cool wet rocks- almost as if you can smell the concrete “tulips” that it was partially aged in. The entire wine was whole cluster pressed, and then aged in 60% concrete, 25% stainless steel and 15% new and neutral French oak on the lees for 8 months. Tasting reveals a refreshing levity from natural acid yet a voluminous and long lasting finish. Subtle hints of cinnamon, and crème brulee tease through. We are ecstatic about the second release of our Elizabeth Chardonnay and only hope it lasts long enough to share!

A handwritten signature in black ink, appearing to read "Josh McDaniels", is written over a large, stylized, abstract graphic element that resembles a pen nib or a brushstroke.

Josh McDaniels
CEO & DIRECTOR OF WINEMAKING