

Barons

2016 Chardonnay

Vintage Notes: 2016 started out like it was extending the trend of another hot year, but in mid-summer the weather shifted and there was steady weather of somewhat cooler temperatures. The white grape varieties required close observation to keep a balance of naturally high acid levels and brix (the measure of sugars in the grapes); harvest came about two weeks earlier than normal. Red varieties benefitted from the extended cooler temperatures; allowing the grapes to slowly ripen, preserving freshness and elegance, closer to a more normal harvest date in mid-October through early November.

Tasting: This lightly oaked Chardonnay is rich and complex, ripe melon, and star fruit, with a splash of lemon. Balanced creamy acidity fills the mouth, leading to a length finish. Enjoy with seafood, or pasta with a light cream sauce, or as an aperitif.

90 Rating, Wine Enthusiast

Vintage: 2016	pH: 3.52
AVA: Columbia Valley	Acidity: 5.8 g/L
Composition: 100% Chardonnay	Alcohol: 14.1%
Winemaking: 6 months in barrel; 70% Stainless Steel 30% French Oak	Vineyard: Gamache, Block 2
	Production: 202 cases
	Release: Spring 2017
	Aging: 3-5 years



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