

Barons

2017 Chardonnay

Vintage Notes: 2017 was warm, but closer to normal. There were challenges in the spring with rain, a hot, dry July and August, and a cooler September and October. The white varieties were harvested in mid-August, showing high natural acidity and full flavor profiles. Through fermentation and barrel aging these wines are showing complexity, minerality and great acidity.

Tasting: The Chardonnay is a full and complex wine, with minerality and richness. Expressing aromas of ripe lemon, apple, and pineapple; balanced with clove, vanilla spice notes, and toasty oak. The mid-palate is fresh and savory with a hint of butterscotch, leading to a memorable finish.

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| Vintage: 2017 | pH: 3.46 |
| AVA: Columbia Valley | Acidity: 7.8 g/L |
| Composition: 100% Chardonnay | Alcohol: 14.6% |
| Winemaking: 6 months in barrel; 70% Stainless Steel 30% French Oak | Vineyard: Gamache, Block 2 |
| | Production: 191 cases |
| | Release: Spring 2018 |
| | Aging: 3-5 years |



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