

# 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:** “Fruit for this wine comes from Block Two of Gamache Vineyard. Aged in a mixture of stainless steel and French oak (30% new), the aromas offer notes of hay, corn silk, lees and cut yellow apple along with peach. Flavors are broad and leesy, gliding on the finish.” --Sean Sullivan

**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

---



(509) 525-9449 • [www.baronswinery.com](http://www.baronswinery.com)

11 N. 2nd Avenue • Walla Walla, WA