

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.

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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