

# 2016 CHARDONNAY

COLUMBIA VALLEY, WASHINGTON

Cases produced:	12,555
Appellation:	Columbia Valley, Washington
Vineyard sites:	Desert Wind Vineyard
Blend:	100% Chardonnay
Fermentation:	100% stainless steel, full malolactic fermentation, 20% New French Oak Aged sur-lie for eight months.
Final #s:	Alcohol 13.9% - TA 0.53 g/100ml - pH 3.58
UPC:	768154231571

## WINEMAKER'S NOTES

Our 2016 Chardonnay from Duck Pond Cellars was pressed gently, and completely fermented in stainless steel, with 20% new oak for eight months. The wine underwent full malolactic fermentation to round out the mouthfeel with soft acidity and creaminess. This full-bodied Chardonnay offers tropical fruit, citrus, pineapple and cardamom on the nose and palate, with a plush and rich texture and gentle acidity. Enjoy this wine with a variety of foods ranging from crab cakes to roasted summer vegetables (or just a warm sunny afternoon)!

## VINEYARD NOTES

Desert Wind Vineyard is located in Eastern Washington on the Wahluke Slope. This site is considered a zone 3, the hottest in the Columbia Valley. The 480-acre vineyard is a southern facing block with a 2% downhill slope. The soil is very shallow and rocky and the vines are irrigated with an underground drip system. Double catch wires are used to increase air circulation during the growing season. Leaf pulling and cluster thinning are important steps in aiding the ripening of the grapes.

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