

COVEY RUN

QUAIL SERIES 2007 Chardonnay

BACKGROUND

The acclaimed Queen of White Wine, Chardonnay is the most widely planted and versatile wine grape in the world. It produces the great white Burgundies, Chablis and provides the backbone for Champagne. Chardonnay provides a finesse and breadth to dry white wines that is unmatched by any other varietal. Here in Washington State, our cool northern climate facilitates the slow and even ripening of Chardonnay leading to wines with bright fruit character and tantalizing acidity.

WINEMAKING

After harvest and pressing, we split the juice between stainless steel tanks and oak barrels. The stainless lots were cool-fermented to conserve fruitiness, while the barrel-fermented lots (50% French, 50% American oak) were allowed to remain on the lees with frequent stirring throughout the winter.

Those lots with higher acidity levels underwent malolactic fermentation, which added a creamy nuance while the barrel-fermented lots lent a touch of vanilla toast. Before bottling, we blended the tank and barrel lots to create a complex and well-balanced wine

WINE DESCRIPTION

Our 2007 Quail Series Chardonnay is full of green apple, pear, melon, tropical fruit and spice flavors and aromas, possessing soft hints of vanilla and toast

FOOD PAIRING SUGGESTIONS

Covey Run Chardonnay is a refreshing aperitif as well as a great food wine. Try serving it with soft creamy cheeses, fish, chicken dishes and other light fare.

TECHNICAL DATA

Winemaker:	Kate Michaud	Harvest Date:	September 2007
Appellation:	100% Columbia Valley	Bottling Date:	September 2008
Varietal:	100% Chardonnay	Release Date:	April 2009
Alcohol:	13.5%	Cases Produced:	30,000
T.A.:	0.60 g/100 ml		
pH:	3.38		
Residual Sugar:	1.7%		