

TWO | VINES

2006 CHARDONNAY

GROWING SEASON

- The 2006 growing season was marked by weather extremes, with near record rainfall in the Columbia Valley during the early spring and record high temperatures in the early and mid-summer.
- Although a challenging season weather-wise, exceptional sites including the warmer parts of the Horse Heaven Hills and Wahluke Slope saw early ripening and generous fruit intensity from the high temperatures.
- In the cooler growing areas, later ripening prompted good acidity and flavor in white varietals.

VINEYARDS

- Washington state's Columbia Valley vineyards are seated east of the Cascade Mountain range. Up to 14,000 feet high, the mountains effectively block eastward-moving wet weather systems from the Pacific Ocean.
- Just six to eight inches of rainfall reach the growing region annually. Vineyards are 100% drip irrigation.
- The soils have low fertility and low water-holding capacity, allowing precise control of vine growth patterns.
- Vines are planted north to south on south and southeast facing slopes.

VINIFICATION

- Whole-berry Chardonnay was pressed and cold-settled for two days.
- Stainless steel fermentation captured the intensely fruity aromatics.
- Malolactic fermentation and oak aging for six months occurred in 20% of the lots.

TASTING NOTES

"This lighter-styled Chardonnay offers fruit-forward apple and melon aromas with hints of lemon zest and vanilla. Lush fruit flavors are joined by creaminess on the palate and followed by a lingering, yet crisp finish. Intended for immediate enjoyment, Two Vines captures the varietal intensity indicative of wines from Washington state."

Ray Einberger

Ray Einberger, Winemaker

VINEYARDS

Diverse sites throughout Washington state

VARIETIES

Chardonnay

HARVEST DATE

September 8, 2006

FERMENTATION

14-20 days with Premier Cuvée, Burgoblanc and Chanson yeasts

ALCOHOL

13.5%

TOTAL ACIDITY

0.56 g/ml

PH

3.62

