

TWO | VINES

2005 CHARDONNAY

GROWING SEASON

- August 15 marked the beginning of the earliest harvest on record.
- Warm summer months contributed to the uniformity of berry maturation.
- A temperature drop in late summer cooled the vineyards and allowed the grapes extra hang time to enhance flavor and aromatic development.
- Moderate weather conditions during harvest contributed to mature fruit with intense flavors, good sugar development, and high natural acidity across varieties.

VINEYARDS

- 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 6 to 8 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.
- Oak aging for six months occurred in 20% of the lots.

TASTING NOTES

"The Two Vines Chardonnay offers fruit-forward apple and pear aromas with a hint of lemon citrus leading into a balanced crispness and creaminess on the palate and a lingering, lushly fruity finish. This Chardonnay, crafted in a lighter style designed for immediate enjoyment, perfectly captures the varietal intensity indicative of Columbia Valley wines."

Ray Einberger

Ray Einberger, Winemaker

VINEYARDS

Washington State
Columbia Valley

VARIETIES

Chardonnay

HARVEST DATE

October 26, 2005

FERMENTATION

14-20 days, Prise de Mousse,
Premier Cuvée and ICV D254
yeasts

ALCOHOL

13.5%

TOTAL ACIDITY

0.54

PH

3.57

