

# I4 HANDS

WASHINGTON STATE

2008 CHARDONNAY

## THE VINTAGE:

Delayed by cool weather in the spring and a moderate summer, harvest began 10 days later than previous years. Hot temperatures in August ripened the fruit, and harvest was quickly ramped up in order to obtain fruit at its optimum ripeness. The cooler than normal growing season and full crop loads led to flavorful fruit with restrained sugar levels and ample acidity.

## WINEMAKING:

- Fruit was sourced throughout Washington state, including the Horse Heaven Hills, Yakima Valley and other parts of the Columbia Valley.
- After gentle pressing, the juice was allowed to cold settle for 24-48 hours.
- Inoculation with Prise de Mousse, Premier Cuvee and CY3079 yeasts initiated alcoholic fermentation.
- Approximately 15% of the wine was oak fermented. This portion also underwent malolactic fermentation and aged on the lees.

## FLAVOR PROFILE:

"I4 Hands Chardonnay offers bright aromas of apples and pears with a touch of caramel and spice. Elegant fruit flavors give way to hints of butter and coconut, ending with a juicy finish. Balanced and approachable, this wine can stand alone as an aperitif or partners well with buttered fish, grilled pork or pasta with cream sauce."

*Keith Kenison, Winemaker*

## TECHNICAL DATA:

<b>Blend:</b>	94% Chardonnay augmented with other aromatic varieties
<b>Appellation:</b>	Washington State
<b>Alcohol:</b>	13.5%
<b>Total Acidity:</b>	0.60
<b>pH:</b>	3.53



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