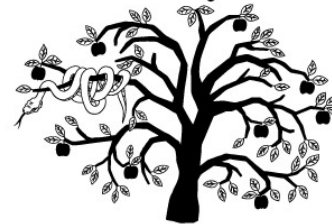


Land to hand, vineyard to bottle.



Chardonnay
Columbia Valley
2008

Produced & Bottled By
Charles Smith Wines
Mattawa Washington Usa

GOVERNMENT WARNING: (1) According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. (2) Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, and may cause health problems.

750 ML / Contains Sulfites / Alc. 13.5% By Vol.
www.charlessmithwines.com

2008 “Eve” Chardonnay — Columbia Valley (100% Chardonnay)

Tasting Notes: Sinfully tempting...fresh, crisp, the perfume of sweet apple blossoms lures you into The Garden of Eden. Silky, soft, mouth filling deliciousness...take the first sip! —*Charles Smith*

Vineyards:

Sundance—Planted in 1997, Sundance has a slight northerly slope which lends to a cooler site: in a very warm growing region, located on the Wahluke Slope. Slopes are 18 inches of sandy loam over a deep layer of coarse dark gray sand—providing good soil drainage.

Frenchman Hills—Planted on a south-facing slope, it is one of the steepest sites in the Columbia Valley – up to 22° in many parts of the vineyard. a combination of sandy to silty loam mixed with large amounts of fractured basalt.

Upland—Farmed by the Milbrandt family in the Columbia Valley; steep south facing slope; lacustrine silts over Ellensburg formation, high pH soil. Planted in 1993.

Evergreen—Planted in 1998 by the Milbrandts, the vineyard rows lie along a stretch of steep cliffs above the Columbia River. A cooler site due to river influence, the soils are composed of fragmented basalt, gravel, silt, and caliche deposited during ice age floods. This site produces fruit with sublime mineral character and the acid balance that winemakers dream of.

Elevage: Fruit was picked at the end of September and into early October of 2008, in the middle of an encouragingly long growing season. No rain or cold temperatures interfered with slow, steady ripening. 2008 was a nearly perfect vintage in Eastern Washington. Fermented in stainless steel; aged in French oak for 10 months before being bottled the following August. Made in a crisp, lean style—very Chablis-like in character—an underlying mineral rich nose suggesting shell or chalk is veiled by more floral aromatics reminiscent honey crisp apples and apple blossoms. Richly textured, this medium bodied wine delivers a crisp, dry finish. Perfectly Charles Smith Wines, the Eve Chardonnay is so tempting, so approachable and immediately enjoyable.

Alcohol: 13.5%
Total Acid: .57
pH: 3.38
Residual Sugar: .15

CHARLES SMITH WINES: THE MODERNIST PROJECT

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