



Land to hand, vineyard to bottle.



Chardonnay
Columbia Valley
2009

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

2009 “Eve” Chardonnay — Columbia Valley (100% Chardonnay)

Tasting Notes: Sinfully delicious....aromas of rose petals, lavender and wet stone tempt you to indulge your palate. Stonefruit, honeyed ripe apple, sophisticated and pure with nice acidity and a hint of mineral on the soft finish....go ahead, *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.

Newhouse—Located within the Snipes Mountain AVA in the heart of the Yakima Valley, with slopes facing in all four cardinal directions and an elevation that ranges from 750 to 1300 feet, it is able to grow a wide range of wine grapes in some of the oldest and most diverse soils in Washington. It is widely considered the birth place of Washington Wine.

Airport Ranches—The first plantings were in 1968 and today over 860 acres are planted to 26 different varieties. Located at the foot of the Rattlesnake Mountains in the Yakima Valley AVA. This slightly cooler site allows the vines to produce ripe fruit flavor and plenty of natural acidity.

Ryan Patrick—The vineyard lies on lands near the banks of the Columbia River in the newest AVA, Ancient Lakes. Growing season in the AVA is long. Daytime temperatures are very warm, but evening breezes temper the daytime highs and cool the fruit; cooling temperatures that sweep down from the upper elevations to cross the eastern foothills.

Elevage: Fruit was picked at the end of September and into early October of 2009, in the middle of an encouragingly long growing season. No rain or harsh temperatures interfered with slow, steady ripening. 2009 was a slightly cooler 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: 14%
Total Acid: .61
pH: 3.59
Residual Sugar: n/a

CHARLES SMITH WINES: THE MODERNIST PROJECT

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