



2003 *Fidelitas Chardonnay*

elerding vineyards, columbia valley

WINEMAKER'S NOTES

Beyond it's label, there's nothing simple about our 2003 Chardonnay. Made with fruit from the Yakima Valley's renowned Elerding Vineyard, this ripe, elegant white wine delivers a wonderful concentration of apple and pear, and a richness and complexity all its own. The barrel fermentation in French oak gives the wine a very viscous, sweet-like mouth feel.

VINTAGE

2003 was one of the warmest growing seasons and harvests in memory. This unusually hot growing season resulted in early ripening in the warmer areas and a quick start to harvest with flavorful ripe fruit in the early part of the vintage. Modest precipitation in August and September helped cool down the vineyards, which slowed down ripening and allowed many of the vineyards in the cooler regions of the Yakima Valley to benefit from the extra hang time.

VINEYARD

Elerding Vineyard is located at the base of the Horse Heaven Hills in the Yakima Valley. The best Chardonnays in Washington generally come from vineyards with very low yields. Elerding Vineyard is no exception, cropped at less than two tons per acre.

FERMENTATION AND AGING

All the fruit for this Chardonnay was hand picked and sorted in the vineyard. Upon arrival at the winery, the fruit was destemmed, whole-clustered pressed to tank, and allowed to settle. The settled juice was transferred to barrels and inoculated with yeast. Primary fermentation was 21 days in length. Its rich, full finish is the result of *sur lies* aging for eight months in small, French oak barrels.

VARIETAL COMPOSITION

100% Chardonnay

OAK AGING

8 months

100% French Oak

60% New, 40% Used

ALCOHOL

13.2%

PRODUCTION

220 cases

RELEASE DATE

August 2004

