

2001 CHARDONNAY

Columbia Valley, Washington

THE WINE

The Hogue winemakers only make reserve level wines when the harvest and the grapes are of unequalled quality and complexity. The 2001 vintage exceeded expectations. The dry winter was followed by a moderately warm spring and summer, so the fruit ripened to full maturity while retaining plenty of natural acidity. Because of the high acids we were able to put over 80% of the wine through malolactic fermentation and still retain crisp balance. The 2001 Reserve Chardonnay has aromas of toasty oak, vanilla, pear and dried pineapple. Rich and creamy, with a yeasty complexity from 14 months of sur lies aging, this Chardonnay should pair well with richer seafood dishes such as Dungeness crab cakes or broiled white king salmon.

THE VINTAGE AND VINEYARDS

A dry winter in 2001 allowed for precise control of soil moisture and flavor concentration through irrigation. The moderately warm summer gave way to a dry harvest. The below average yields and plenty of hang time led to great flavor concentration with ample natural acidity levels. The grapes for this Chardonnay came from our best vineyard sources within the Yakima Valley: Sunnyside is a south-facing vineyard that combines well-drained soils with older vines and enough heat to ripen Chardonnay completely. The Roskamp and Crawford vineyards are also located in the Yakima Valley, a cooler sub appellation within the Columbia Valley that is ideal for growing Chardonnay. Harvest began September 10th and continued through October 1st.

THE WINEMAKING

After gentle pressing of the grapes, the Chardonnay lots were racked into French oak barrels for primary fermentation with Montrachet and CY3079 yeast. About 81% of the total volume also underwent malolactic fermentation after primary fermentation. After secondary fermentation, the new Chardonnay rested sur lie (with regular stirring) for fourteen months in mostly new French barrels. Finally, the lots were blended and bottled, then given an additional 3 months of aging prior to release.

THE NUMBERS

Appellation: Columbia Valley
Varietal Percentage: 100% Chardonnay
Brix at Harvest: 23.9°
TA: 0.64 g/100 ml
pH: 3.51
Alcohol: 14.7% by volume
Release Date: June 2003

HOGUE
RESERVE