

2003 Chardonnay

Columbia Valley, Washington

THE WINE

The Hogue winemakers only make reserve level wines when the harvest and the grapes are of unequaled quality and complexity. In 2003, the unusually warm fall weather allowed the fruit to ripen to full maturity while retaining plenty of natural acidity. Because of the high acids we were able to put 100% of the wine through malolactic fermentation and still retain crisp balance. With sur lie aging, the wine developed richness and complexity. The 2003 Reserve Chardonnay has aromas of intense pear and peach, cream, well-integrated oak, brioche and a touch of allspice. On the palate the wine is rich and creamy, with flavors of pear, cream, brioche, and marzipan. The wine is complex with good acidity - fruit balance. This Chardonnay should pair well with richer seafood dishes such as Dungeness crab cakes or broiled King salmon.

THE VINTAGE AND VINEYARDS

A normal spring was followed by a hotter than average summer. Cool weather in early September drew out the harvest allowing for longer hang time for the grapes. An unusually late warm spell in late September and October allowed ripening to finish well in all varieties. The grapes for this Chardonnay came from our best vineyard sources, Sunnyside and Roskamp vineyards. The fruit was harvested on September 4 through 23.

THE WINEMAKING

After gentle pressing of the grapes, the Chardonnay lots were racked into French oak barrels for primary fermentation with CY3079 yeast. All of the wine then underwent malolactic fermentation. After secondary fermentation, the new Chardonnay rested sur lie (with regular stirring) for 14 months in mostly (85%) new French barrels. Finally, the lots were blended and bottled, then given an additional three months of aging prior to release.

THE NUMBERS

Appellation: Columbia Valley
Varietal Percentage: 100% Chardonnay
Brix at Harvest: 23.7°
TA: 0.65 g/100 ml
pH: 3.48
Alcohol: 14.3 % by volume
Release Date: March 2005

HOGUE
RESERVE