

2004 Chardonnay

Columbia Valley, Washington

THE WINE

For our Hogue Reserve Chardonnay, we select the best vineyard lots that have aged in our very best barrels. The wines are allowed to age 14 months on lees to develop richness and complexity. The combination of fruit intensity and barrel aging creates a wine that can be enjoyed now or held for several years. The 2004 Reserve Chardonnay has aromas of complex Chardonnay fruit, cream, well-integrated oak, brioche and a touch of allspice and almond. 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 halibut.

THE VINTAGE AND VINEYARDS

A normal spring was followed by a hotter than average summer. Cool, wet weather in early September drew out the harvest, allowing for a longer hang time for the grapes. Dry, warm weather in late September allowed for excellent ripening in all varieties. The grapes for this Chardonnay came from one of our best sources, Sunnyside Vineyard. The fruit was harvested on September 15th, 2004.

THE WINEMAKING

After gentle pressing of the grapes, the Chardonnay lots were racked into French oak barrels for primary fermentation with CY3079 and D254 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 (68%) 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: 23.4°
TA: 0.60 g/100 ml
pH: 3.42
Alcohol: 14.2 % by volume
Release Date: April 2006

HOGUE
RESERVE