

ABEJA



2007 CHARDONNAY

HARVEST DATES: September 7, 2007 – October 9, 2007

VARIETAL COMPOSITION: 100% Chardonnay

VINEYARD SOURCES: Celilo, Conner Lee Vineyard, Kestrel, Gamache Vineyard

APPELLATION: Washington State

OAK COMPOSITION: 100% French – medium toast Allier and Vosges;
50% new, 50% one year old

BARREL AGING: 10 months

CHEMISTRY: Alc. 13.8%, pH 3.46, TA .58 g/100ml

BOTTLING DATE: July 22, 2008

RELEASE DATE: March 1, 2009

OPTIMUM TIME FOR CONSUMPTION: Through 2014

This is a Chardonnay with a style that will surprise you. It is clean and sleek, with richness and complexity. It is balanced and elegant, yet viscous and round.

We use traditional techniques in the making of our Chardonnay. Three different strains of yeast are used during barrel fermentation. The wood is half new and half one-year-old, tight-grained French oak. Aging *sur lie* and stirring add body and complexity, yet it has bright acidity, which is so important for balance. We also use 100% malo-lactic fermentation. However, neutral strains of malo-lactic bacteria preserve the delicate qualities and varietal characteristics on the nose, while contributing a richness to the palate.

Crisp floral Asian pear, golden delicious apples, lemon meringue, and vanilla – when we can start with descriptors like these, I know we have accomplished exactly what we set out to with this wine. Conner Lee Vineyard contributes an element of minerality, and Celilo contributes the brightness. The wood is restrained and well-integrated. A delicate waxiness coats your palate and continues to develop for a long, rich finish.

This Chardonnay is refined and elegant, and deserves to be treated so. It shows its true beauty paired with a starter dish of steamer clams and freshly baked bread. You can easily pair this wine with traditional white meats like fish and chicken with many different preparations. Pumpkin soup would make another delicious companion. Also, I know that everyone has breakfast for dinner now and then. Eggs scrambled with feta cheese and chives with a hearty, crusty piece of toast would be great!

For the music selection, I suggest the entire disc of *We Shall Overcome: The Seeger Sessions* by Bruce Springsteen.

John Abbott—Winemaker