

ABEJA



2008 CHARDONNAY

HARVEST DATES: September 20, 2008 – September 27, 2008

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;

40% new, 60% one year old

BARREL AGING: 10 months

CHEMISTRY: Alc. 13.8%, pH 3.51, TA .61 g/100ml

BOTTLING DATE: June 29, 2009

RELEASE DATE: November 1, 2009

The style of our Chardonnay is designed around balance. It is about bringing together richness and complexity with grace and elegance. You would not expect a wine that is so generous and interesting, yet so refined and elegant, if we told you that it is 100% barrel-fermented in half new, half one-year-old barrels, aged on the lees, and with 100% malo-lactic fermentation. Making this style of Chardonnay first requires fruit from special cooler vineyard sites. Then it is all in how we carefully manage those traditional Burgundian techniques.

The aromas lead with lemon to a custard, lemon meringue, followed by a freshly sliced pear. There is also a nice combination of light vanilla and mineral characters that help frame the nose. The lemon continues to lead through the mouth with a back bone of yellow plum. The flavors are clean and bright, with roundness and nice acidity for balance. The finish is long and pretty with fruit and stone lingering on the palate. If you know our Chardonnay, you will very much enjoy this vintage, and if you are new to it, you will be pleasantly surprised by its style. I would put this vintage in my top three of all the vintages of Chardonnay that we have produced to date.

I like spicy dishes and I had a great pairing with the 2008 Chardonnay. The dish was chili lobster and, with the richness of the lobster, the Chardonnay went great. I like noddles too, so try pairing soba noodle salad with a light Thai curry sauce. A fresh fillet of fish with a mango salsa is also a winner. If your diet is such that everything spicy is not a great option, then grilled chicken with a cream sauce and rice pilaf would work really well. Of course fresh apples and a cheese plate with a mixture of cow, goat and sheep cheeses would be delicious too!

John Abbott—*Winemaker*