

NORTH ^{BY} NORTHWEST

2016 CHARDONNAY COLUMBIA VALLEY

North by Northwest was founded in 2005 by the King family with the vision to handcraft varietally pure wines from the finest vineyards in Walla Walla Valley and Columbia Valley AVAs, which straddle the border of Washington and Oregon. We partner with like-minded vineyard owners, with an eye on sustainable vineyard practices. Our guiding principle is simple: produce a quality wine, for wine lovers.

TASTING NOTES

This 2016 Columbia Valley Chardonnay has a golden straw color with fruit-forward aromas like Bartlett pear, cantaloupe and lemon zest - balanced by barrel-aging aromas like nutmeg, vanilla and baked bread. The palate exudes freshness with flavors like cut orange peel, honeysuckle and ripe pears, framed by toasted nuts and nutmeg on the finish. The acidity comes on at the end, which contributes to the wine's extended length. Enjoy now and through 2024.

WINEMAKING PROCESS

This 2016 Chardonnay was handpicked, and whole cluster pressed before being cold settled, racked, and slow fermented. This Chardonnay was then sur lie aged for 5 months in 20% new French oak barrels.

VINTAGE NOTES

The 2016 harvest yields exceeded projections, even with extra thinning, because clusters were heavy with fat, juicy berries. The year started off unusually warm, putting bud break and bloom a couple of weeks ahead of normal. In June, though, temperatures dropped to more typical levels and stayed cool through harvest, giving the fruit time to ripen slowly. The result is a vintage notable for beautiful color, great structure, good natural acidity and full flavor development.

Varietal: 100% Chardonnay
AVA: Columbia Valley
Alcohol: 13.5%

