
Latah Creek

WINE CELLARS

Ancient Lakes of Columbia Valley

CHARDONNAY

2014



BACKGROUND

Father/daughter winemaking team, Mike and Natalie, love this vineyard source for their Chardonnay. The northern location gives way to cool nights, which allow sugar to mature and acid levels to stay intact. They enjoy offering an approachable Chardonnay, with just a hint of oak.

SOURCING

Familia Vineyards, 100% Chardonnay

WINEMAKING

The 2014 Chardonnay was picked earlier than most, so the alcohol content would not be overbearing. The wine was fermented in stainless steel at cooler temperatures, to retain its forward fruit characteristics. A Malolactic bacterium was added to cause secondary fermentation, giving a smooth buttery flavor. 3 months in 100% new French and American oak rounded the finish.

ANALYSIS

Harvest Data: October 3, 2014 Brix: 22.6 TA: 0.95 pH: 3.2

Alc.: 12.5% RS: 0.1 %

Bottled: August 11, 2015 | 726 cases | Released: February 2016

WINEMAKERS

Mike Conway and Natalie Conway-Barnes

TASTING NOTES

Papaya and buttery characteristics flood the senses. On the tongue, lime nuances mingle with butter and tropical flavors. A crisp mouthfeel, with hints of lime and toasty oak linger with rounded finish.

FOOD PAIRING

Enjoy this wine with Fish, Seafood, Cream Sauces, and Lighter Beef Meals, such as Ellena's Alfredo Pasta recipe – published in her latest cookbook.

ACCOLADES

'12 Vintage:

Bronze, Savor NW Wine Awards 2014

85, Wine Enthusiast

Double Gold, Seattle Wine Awards 2014

'14 Vintage

Silver, Savor NW Wine Awards, 2016

Bronze, Cascadia Wine Competition 2016

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