



SILVER TOTEM
Chardonnay
Washington

Area of Production:

Columbia Valley, Washington.

Soil:

Windblown loess intermixed with glacial silt on fractured basalt.

Grape Varieties:

100% Chardonnay

Production Technique:

This Chardonnay is inoculated for fermentation using the traditional “Pied de cuve” technique. A small amount of fruit is harvested early, allowing the fermentation to start with the natural yeast on the grape skins. The juice is then added back to inoculate the main fermentation. A third of the wine goes through a second, malo-lactic fermentation. The remaining wine is oak aged. The individual cuvees are blended together.

Characteristics:

Color: Straw yellow.

Bouquet: Pear and white peach with hints of toasted caramel.

Taste: Juicy and vibrant with bright fruit flavors, a core of velvet and a lingering finish.

Alcohol Content: 13.5%.

Residual Sugar: 3.5 g/l.

Total Acidity: 4.9 g/l.

Grilled chicken with creamed leeks, shrimp scampi or a baguette and brie.