

# SILVER TØTEM

*Distinctively crisp and refreshing with a thoughtful oak influence shows off the varietal character offered by Columbia Valley's mineral driven soils.*



## SILVER TOTEM CHARDONNAY

Symbolizing the culture and evoking the spirit of its origin, Silver Totem is an artfully crafted wine of distinctive character and true sense of place.

### SOIL

Windblown loess intermixed with glacial silt on fractured basalt.

### PRODUCTION TECHNIQUE

To express this wine's true varietal character the Chardonnay is inoculated for fermentation using the traditional "Pied de cuve" technique, in which a small amount of fruit is harvested early and gently crushed, allowing the fermentation to start with the natural yeast on the grape skins. The juice from this small fermentation is then added back to inoculate the main fermentation. A third of the wine goes through a second, malo-lactic fermentation adding texture and depth. The remaining wine is oak aged, further enhancing the character of the fruit. The individual cuvees are blended together creating our Silver Totem Chardonnay.

### 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.

### FOOD PAIRING

This versatile wine pairs well with grilled chicken with creamed leeks, shrimp scampi or a baguette and brie.

### ORIGIN

Columbia Valley,  
Washington

### VARIETIES

100% Chardonnay

### ANALYSIS

Alcohol	13.5% Vol
Residual Sugar	3.5 g/l
Total Acidity	4.9 g/l

### SIZE(S)

750ml 8 61396 00011 7

### PACK(S)

750ml 12pk