

# 2010 Chardonnay

- Case Production-** 1870 cases bottled May, 2010
- Blend -** 100% Chardonnay
- Vineyard Sources-** 58% Yakima Valley Appellation: 32% French Creek Vineyard Harvested 9/08/2009, 18% Lewis Vineyard Harvested 9/12/2009 and 8% Gormus Vineyard Harvested 9/16/2009
- 32% Columbia Valley Appellation: 16% Gamache Brothers Vineyard Harvested 9/18/2009 and 16% Connor Lee Vineyard Harvested 9/21/2009
- 10% Walla Walla Valley Appellation: Alderbanks Vineyard Harvested 9/12/2009
- Analysis -** pH - 3.49      Total Acidity - 0.72      Alcohol -13.85
- Cooperage -** 8% new and 48% used premier French oak from Cadus, Damy, Dargaud & Jaegle, Francois Freres, Louis Latour and Sirugue. The remaining wine was all stored in stainless steel.
- Winemaking -** Dropped by gravity straight to the press, squeezed directly to barrel or tank and chilled, inoculated with Chardonnay 3079 yeast, primary fermentation started in barrel and completed, while secondary fermentation started but completed about 65%.
- Vintage -** A pleasant growing season with a nice summer rain at the beginning of August turned into a hotter and drier than normal end to summer and half of fall. Rain finally arrived in mid-October and was followed immediately by a hard frost that stopped almost all the grapes maturing that were still on the vine. The warmth of August and September ripened most grapes so picking was ahead of schedule or normal and the early freeze had little to no effect on this vintage and certainly not on Tamarack's Chardonnay grapes.
- Tasting Notes -** Hints of mojito and exotic kiwi fruit on the nose, with lovely peach and apricot, Granny Smith apple, and a touch of grapefruit zest lingering on the smooth finish.