



Buried Cane



2007

CHARDONNAY

WASHINGTON STATE

Buried Cane wines are named after a time-honored Washington State practice used to protect grape vines from frigid winter temperatures. Low-growing vine canes (shoots) are buried under the soil, then unearthed after winter freezes pass.

Chardonnay is the most widely planted white varietal in Washington. It buds early and produces plenty of foliage, making it a challenge in Eastern Washington if the vineyards are hit with an early spring frost. The charm of Washington Chardonnay develops from a long growing season with cool nights that help retain natural acidity. The best Washington Chardonnays have plenty of crisp apple fruit flavors, a touch of citrus, and a balanced finish.

The Buried Cane Chardonnay is a crisp, dry white with the ripe apple, gooseberry, quince, and honeydew melon, layered with jasmine and green tea aromas. Mouthfeel is clean and generous, with supple balance and a mineral finish. Enjoy this wine with chicken, seafood, pork and vegetable dishes.

Varietal Percentages:

Chardonnay	95%
Riesling	4.8%
Sauvignon Blanc	0.2%

pH at bottling:	3.70
Total acidity:	5.8 g/L
Finished Alcohol:	14.5%
Bottling date(s):	2,564 cases on August 25-27, 2008