



2017 CHARLES & CHARLES CHARDONNAY COLUMBIA VALLEY • WASHINGTON

THE VINTAGE

2017 was a cool spring and late start to the growing season, but eventually the heat came on strong mid-summer and the grapes caught up. By the middle of September, the temperatures dropped off dramatically, which is typical in Washington, allowing for an additional few weeks of hang time before we picked.

THE WINEMAKING

We've been so pleased with the results of our Chardonnay program over the last few vintages that we kept on that tack again this year, settling into a decidedly signature style. The 2017 vintage remains very much a cooler climate, Mâconnais-style Chardonnay with white fruit and minerality, but with warmer vineyard sites selected so there is power and a fullness as well. We've stayed the course with a touch more barrel influence, with over 20% of the wine barrel-fermented and aged, while the remaining wine is fermented and aged in stainless steel. All lots were on their lees for 8 months with monthly lees stirring and also went through malolactic fermentation. The overall fermentation process contributes a beautiful richness, with a small portion of the fruit fermented separately using native yeast to add depth and complexity.

THE WINE

Our mission is to prove there can be a firm, juicy, refreshing Chardonnay that picks up great power and depth in your glass. There are aromas of Pippin apples, pear and citrus along with some exotic fruit and toast. There is a flinty, gun smoke element component that we love and that's new to the aromatic profile. On the palate it's decadent without being heavy, balanced by an element of flint and minerality. Power meets finesse here.

- ★ **PH** – 3.68
- ★ **RS** – .22g/L
- ★ **ALC** – 13.9%

THE TERROIR

All of the fruit was grown in the Columbia Valley AVA from 3 principal vineyards: Evergreen / Ancient Lakes (65%), Shaw High River (30%), and Moxee (5%).

THE PROJECT

A collaboration founded in 2008 between Wine Enthusiast Magazine 2014 Winemaker of the year, Charles Smith (K Vintners, Charles Smith Wines) and Charles Bieler (Three Thieves, BIELER Pere et Fils & Gotham Project). We make five wines together: the Rosé, a Cabernet Sauvignon and Syrah, Merlot, Chardonnay, and a single vineyard Riesling.


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