

**WINEMAKER TASTING NOTES**

Stephen Tanzer, “Pale Straw-yellow. Light aromas of apple, pear and citrus fruits plus hints of flowers and stone. Juicy and penetrating, conveying a distinctly cool cast to its orchard fruit and mineral flavors. Tangy more than fleshy, this wine displays moderate concentration and length, but offers good refreshment value.”

**WINEMAKING NOTES**

After being hand picked, hand sorted and whole cluster pressed, the fruit is primary fermented in barrel. Then malolactic fermented continued in barrel for two months, aged in 100% French Oak (15% new) for 4 months. It is then bottled, unfiltered and sterile-filtered.

**VINTAGE AND VINEYARD NOTES**

The most stunning part of 2017 were the wild fires. Much like 2015 and 2016, we were on track for an early vintage. Starting mid-August, the smoke covered the state. It acted as a thick layer of sunscreen that almost halted ripening. Sugar development was so quick and then it just stopped. Honestly, I don't think I would believe it if someone told me that is what would happen. This lasted three weeks. We tested many lots with no evidence of smoke taint. We will see how these wines mature. It will certainly be a first.

**VINEYARDS**

**Conner Lee** – Tom Thorsen (Othello, WA Wahluke Slope AVA) 1,200 ft. elevation, planted 1991 in sandy silt with “caliche” rocks on a cooler site on a mesa affording good natural air drainage above the valley.

2017

**Conner Lee Chardonnay**

<b>Blend</b>	100% Chardonnay
<b>Appellation</b>	Wahluke Slope AVA
<b>Production</b>	287 cases
<b>Alcohol</b>	14.1%
<b>Total Acidity</b>	7.5
<b>pH</b>	3.41
<b>Winemaker</b>	Anna Schafer

