

JONES OF WASHINGTON

CHARDONNAY 2016

In the glass the 2016 Chardonnay has a pale gold core extending to yellow at the rim, with a refreshing blast of aromas of green and yellow apple, Bartlett pear, pineapple upside down cake, nectarine and orchard blossoms, leaping from the glass. Refreshing acidity, a hint of creaminess with wonderful texture and flavors the mirror the nose with the addition of lemon zest, toasty coconut, subtle vanilla and a hint of minerality. Pair it with some Pacific seafood, light salads or chilled on its own!

TASTING PROFILE

RS |

ACID |

TANNINS |

ALCOHOL |

BODY |

TECHNICAL INFORMATION



UNITED STATES
WASHINGTON
WAHLUKE
SLOPE AVA



FERMENTED IN
100% NEW
AMERICAN OAK FOR
30 DAYS, MOVED
TO STAINLESS
STEEL



UNIT 7 ESTATE
VINEYARD
SANDY LOAM ON
ALLIVUAL FAN



14.1% ABV
.54 TA
3.70 pH
< .1% RS



100%
CHARDONNAY
840 CASES



MONTRACHET/
CHARDONNAY
GLASSWARE
DRINK NOW TO 2020
PAIR WITH CREAMY
CHEESES,
CHICKEN,
& SEAFOOD

