

JONES OF WASHINGTON

CHARDONNAY 2018

The 2018 Chardonnay shows off the ripeness of the vintage but balanced in structure. In the glass, it's light straw gold in color with ample fruit and floral aromas. Yellow and green apple, white peach and Bosc pear are followed by scents of orchard tree blossoms, yellow flowers, lime zest and baking spices. It's medium bodied with fruit flavors that mimic the nose with an addition of underlying wet stone character. This wine offers a beautiful balance between fruit, minerality and oak!

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



14.3% ABV
5.7 TA
3.41 pH
.26% RS



100%
CHARDONNAY
712 CASES



MONTRACHET/
CHARDONNAY
GLASSWARE
DRINK NOW TO 2021
PAIR WITH CREAMY
CHEESES,
CHICKEN,
& SEAFOOD

