

NORTH BY NORTHWEST

2015 CHARDONNAY COLUMBIA VALLEY

North by Northwest was founded in 2005 by the King family with the vision to handcraft varietally pure wines from the finest vineyards in Walla Walla Valley and Columbia Valley AVAs, which straddle the border of Washington and Oregon. We partner with like-minded vineyard owners, with an eye on sustainable viticultural practices. Our guiding principle is simple: produce a quality wine, for wine lovers.

TASTING NOTES

Coming from a 2015 Washington vintage that saw higher than average heat, this Chardonnay is a bright yellow hue in appearance. Notes of apricot, apple, and cantaloupe are evident, balanced by a warm vanilla presence. With a velvety texture on the entrance, this Chardonnay demonstrates a toasty butterscotch component, complemented by layers of ripe pineapple, nectarine, mandarin orange, and honeysuckle. The finish is ample on body and generous in length.

WINEMAKING PROCESS

This 2015 Chardonnay was handpicked, and whole cluster pressed before being cold settled, racked, and slow fermented. This Chardonnay was then sur lie aged for 5 months in 20% new French oak barrels.

VINTAGE NOTES

The growing season had an early warm and dry start and stayed particularly warm throughout the summer. A number of hot spikes during the summer were followed by cooler systems that allowed for a balancing effect in development. Due to an early spring and hot summer harvest was about two weeks early. Temperatures finally cooled down shortly before harvest and the weather remained mild and dry throughout, without a single challenging weather event. This particular weather pattern was ideal to reach a perfect physiological ripeness by harvest, with all the necessary hang time to ripen the flavors and polish the tannins. The resulting wines are a beautiful representation of a great Washington vintage.

Varietal: Chardonnay

AVA: Columbia Valley

Alcohol: 14.0%

