

SUBSTANCE

2018 SUBSTANCE CHARDONNAY

TASTING NOTES BY WINEMAKER CHARLES SMITH

Rich, focused and compelling. The aromatics lift the wine. Creamy lemon curd, brioche and minerality consume the palate. Broad, long and delicious as the finish sails on and on and on.

VINTAGE NOTES

The 2018 vintage was incredible! This outstanding vintage began mild followed by a long and dry ripening season in the fall. This enabled us to hang the fruit to reach optimal ripeness without losing acidity or increasing sugars. The wines from 2018 are exceptional in many ways, from the great expression of the whites to the beautiful refinement and complexity of the reds. Enjoy!

CURRENT & PAST SCORES

93 Points, *James Suckling*

“This is a foursquare white with sliced-apple, pear and cream aromas and flavors. Just a touch of vanilla. Full-bodied and lightly oily with a long, flavorful finish. Purity of fruit here. Juicy at the end. Drink or hold.”

90 Points, *Jeb Dunnock*

“All barrel fermented Chardonnay from Frenchman Hills Vineyard brought up in new oak, the 2018 Chardonnay Ch offers plenty of orchard fruits, honeyed flowers, and brioche notes as well as a medium-bodied, round, beautifully textured style on the palate. It’s another smoking value from this team.”

WINEMAKING

Varietal Breakdown: 100% Chardonnay

Appellation: Columbia Valley

Vineyard(s): Frenchman Hills (100%)

Production: 3.2 tons per acre | Native yeast | 100% whole cluster pressed | 100% barrel fermentation | 30% new French oak barriques | 10 months barrel-aged on lees

Wine Analysis: 6.1 g/L titratable acidity | 3.47 pH | 13.5% alcohol | No residual sugar

UPC: 184745003455



HOUSE of SMITH

www.HouseofSmith.com | 35 South Spokane Street, Walla Walla, Washington 99362 | 509-526-5230