SUBSTANCE

2019 SUBSTANCE CHARDONNAY

TASTING NOTES BY WINEMAKER CHARLES SMITH

Beautiful. Aromatic. Layered. A bouquet of blossoms. Tangerine, apple, pear and wisteria right to your face as Italian melon, Gala apple, clove and lemon meringue soothes your mouth. A delicate cascade of mineral washes over the palate. Complex and complete as you swoon with satisfaction.

VINTAGE NOTES

The 2019 vintage was on the cooler side as it started slow with later-than-usual bud break and continued on to be fairly moderate throughout the year. Some vineyards had issues with an October freeze a bit earlier than usual, but our high-elevation vineyards have great air drainage which allows us to extend the growing season late into October without freeze. This yielded fantastic ripening and some awesome wines with incredible balance and character. Overall, we are excited about the wine produced in 2019, which has brought us more finesse, incredible flavors and lovely balance.

CURRENT & PAST SCORES

93 Points, *James Suckling*
"A straightforward, fruity chardonnay with sliced ripe apple and some vanilla character. It's medium-bodied with a firm texture and a pleasing, juicy and flavorful finish. Hint of toasty character. Barrel-fermented with native yeasts. Drink now."

90 Points, *Jeb Dunnuck* (v2018)
"All barrel fermented Chardonnay from Frenchman Hills Vineyard, 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 (33%); Roza Hills (32%); High River (28%); Moxee (7%)
Production: 4.5 tons per acre | Native yeast | 100% whole cluster pressed | 100% barrel fermentation | 25% new French oak barriques | 11 months barrel-aged on lees
Wine Analysis: 5.8 g/L titratable acidity | 3.61 pH | 14.0% alcohol | No residual sugar
UPC: 184745003455