

SUBSTANCE

2019 SUBSTANCE 'Ch' 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 SCORES

93 Points, *James Suckling*

"Aromas of candied ginger, baked pear and fresh herbs. Full-bodied with a lovely, oily texture. Layered flavors of chamomile and lavender at the beginning, but turns toward fresh cream and then the note of candied ginger on the nose returns. Linear and balanced. Drink now."

90 Points, *Wine Spectator*

"Juicy and rich, this offers pear, clove and toasty spice flavors that fan out on the plump finish. Drink now. 30,000 cases made."

90 Points, *Owen Bargreen-Vinous*

"Sourced from a host of vineyards including Evergreen, Roza Hills and Moxee, the 2019 Chardonnay Ch was aged for nine months prior to bottling and underwent native yeast fermentation. The outstanding nose features Bananas Foster, pear and vanilla cream tones. At a mere \$17 retail, this offers really good value."

WINEMAKING

Vineyards: Frenchman Hills (33%); Roza Hills (32%); High River (28%); Moxee (7%)

Varietal Breakdown: 100% Chardonnay

Appellation: Columbia Valley

Production: 4.5 tons per acre, native yeast, 100% whole cluster pressed | 11 months barrel-aged on lees in 25% new French oak barriques

Wine Analysis: 5.8 g/L titratable acidity, 3.61 pH, 14% alcohol, no residual sugar

UPC: 184745003455

