



RED DIAMOND

2005 CHARDONNAY

COLUMBIA VALLEY

THE WINE

Very ripe tropical fruit, peaches & cream, and vanilla notes bursts into your mouth, with some subtle hints of pears in the background. The wine is rounded out with creamy oak nuances from 5 months of barrel aging.

Juan Muñoz Oca

Juan Muñoz Oca
Winemaker

THE YEAR

The 2005 season tested our winemaker's patience, but ultimately delivered excellent quality fruit. The growing season started cool, followed by 90+ degree days in July and August. September brought cool and constant weather, which extended the season, allowing grapes extra hang time to ripen on the vine and enhance flavor development.

HOW WE MADE IT

We picked the Chardonnay grapes the second week of September when they were bursting with juice, flavor and intensity. To get all that fantastic juice out, we pressed the berries, and then inoculated it with yeast to get fermentation going. This year, much of the wine was barrel fermented in French and American oak; the rest in stainless steel. Aged for 5 months in those oak barrels, the result is a bigger and richer wine. Alone or with food, this wine will keep you coming back for more.

JUST THE FACTS

What's in it:	Chardonnay 100%
Where's it from:	Washington
Alcohol:	13.3%
Total Acidity:	0.56
pH:	3.56
Harvest:	9/12/2005



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