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## 2007 Elerding Vineyard Chardonnay

### VINTAGE

Due to an unusual spring heat wave just before bloom, berries were smaller-than-average in 2007, adding concentration and flavor to the grapes. Good set after bloom, ideal summer conditions, followed by the Columbia Valley's typical fall weather pattern of warm days and cool nights, ripened grapes slowly and evenly. The resulting wines have excellent natural acidity and deep, intense flavor.

### VINEYARDS

Elerding Vineyard Chardonnay is prized for its low yields – roughly two tons per acre. These 20+ year old vines *always* produce grapes with loose clusters and tiny berries that give the wine its intense flavor and concentration. Located between Prosser and Grandview in one of the cooler areas of the Columbia Valley, Elerding is a site that is especially well-suited to this variety. The distinct quality of the Chardonnay – notable for its richness and incredible viscosity – is a reflection of the vineyard's *terroir*.

### WINEMAKING

Following traditional Burgundian winemaking techniques, grapes were harvested at the peak of flavor, pressed and fermented in small French oak barrels (67% new, 33% one-year-old). The wine underwent malolactic fermentation for added complexity and richness and was aged *sur lie* for ten months to integrate the oak and fruit before blending and bottling during the summer of 2008.

### TASTING NOTES

Spice-scented pear complements melon, tropical fruit and a hint of grapefruit in this rich, generous wine most notable for its length and wonderful viscosity on the mid and back palate.



### ANALYSIS AT BOTTLING

Total Acidity .....0.56g/100ml  
 pH.....3.53  
 Blend... .....100% Chardonnay  
 Cases.....243  
 Bottling Date.....August 27, 2008

Mike Januik, owner/winemaker