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2008 Elerding Vineyard Chardonnay

VINTAGE

Due to a cooler than normal summer, harvest started later than normal. However, September and October provided the most perfect harvest weather I've seen in 25 years of winemaking in the Columbia Valley. The resulting wines have excellent natural acidity and deep, intense flavors.

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 (60% new, 40% 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 2009.

TASTING NOTES

Sweet spice scent complements pear and tropical fruit in this rich, generous wine most notable for its length and wonderful viscosity on the mid and back palate.



ANALYSIS AT BOTTLING

Total Acidity	0.63g/100ml
pH.....	3.55
Blend....	100% Chardonnay
Cases.....	287
Bottling Date.....	August 20, 2009

Mike Januik, owner/winemaker