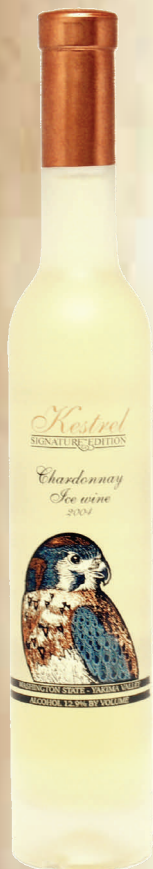


*Kestrel Vintners*

## **2007 Late Harvest Chardonnay**



*Vibrant and  
bursting with  
clean fruit fla-  
vors of mandarin  
orange, peach,  
apricots, honey,  
pineapple,  
golden raisins,  
orange blossoms  
and honeysuckle.*

### **The Vintage**

In 2007 we experienced a hard freeze at the end of October. The canopy was lost and just the limp golden fruit remained on the vines to be dehydrated by the winter sun and wind. We harvested the fruit at the end of November.

### **The Grapes**

The Chardonnay harvested for the Late Harvest Chardonnay came from our Wente Clone Chardonnay block. These vines were propagated by taking cuttings from our old vines of Wente Chardonnay. Our Old Vine Chardonnay vines were planted in 1972 and are the oldest vines in Washington. The Wente Clone is known for producing small crops, and giving the wines they are made from a mineral characteristic.

At the time we harvested the grapes they had become quite desiccated, and Botrytis had formed in some of the clusters. After pressing, the juice was 38 Brix (38 percent), perfect for very late harvest wine.

### **The Winemaking**

We hand harvested the delicate fruit into lugs and dumped it directly into the press. Once we had the sweet syrupy liquid in the tank we chose Epernay II, a yeast strain known for its ability to ferment very sweet musts, and started the long cool fermentation process. The cool fermentation preserves aromatics associated with the late harvest and Botrytis. The resulting wine finished with an alcohol of 11% and residual sugar of 19.7%.

### **Winemaker's Notes**

This wine is vibrant and bursting with clean fruit flavors such as mandarin orange, lychee, peach, apricots, honey, pineapple, golden raisins, orange blossoms and honeysuckle. The wine is full bodied and balanced and the finish lingers for minutes on your palate. This wine would be ideally served with fresh fruits, fruit desserts, or select cheeses.

Cases Produced: 576

Alcohol: 12.1%

Acidity: 8.7%

pH: 3.62

Residual Sugar: 17%

Blend: 100% Kestrel View Estate Wente Clone Chardonnay

Release: April 24, 2009

2890 Lee Road \* Prosser, WA \* 99350

(509) 786-2675 Toll Free: (888) 343-2675 Fax: (509) 786-2679

Website: [www.kestrelwines.com](http://www.kestrelwines.com) Email: [winery@kestrelwines.com](mailto:winery@kestrelwines.com)