

# Latah Creek

## 2007 Washington State CHARDONNAY

Creating  
fine wines  
from

Washington  
State

Latah Creek  
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### EARLY START — THEN THE WAIT

Smiles of relief can be found on all our faces — harvest is over. A cool, wet spring and late bud-break fooled us into believing that we were going to have a later-than-normal harvest, so we spent much of August playing and enjoying our new granddaughter. But then all of a sudden havoc throughout the state. The very warm summer caused early ripening varieties to progress so rapidly that some needed picking before September came; the earliest I'd ever seen in Washington State. A cool spell in mid-September though, slowed things to a halt. We didn't see a single grape come into the winery for nearly two weeks during the middle of the month. The problem was not the sugar level in the grapes (one of the picking criteria we measure), it was the extremely high acid levels resulting from the cool temperatures. Fortunately the weather held, allowing for the extra hang time needed to get those later ripening grapes into balance. Although a late-October freeze spoiled attempts for some to get absolutely "perfect" numbers, we felt lucky that we were already done. Summing up this vintage: "Mother Nature smiled on Washington State once again this year and provided a near ideal climate for grapes. She provided us with a fast start, a slow middle and a long finish to produce a vintage to remember. The grapes got as ripe as wanted and the color was intense and dark for the reds. The wines are going to be really good."

### WINE MAKING NOTES

Harvest date: Sept. 19, 2007  
Brix: 23.5 T.A.: .70 pH: 3.23  
Vineyard: 100% Connor Lee Vineyard  
Yeast: D-47  
Malolactic fermentation: 100% complete  
Oak aging: 2 months  
Bottled: August 20, 2008  
764 cases

### TASTING NOTES

This 2007 Vintage marks our fourth year using grapes from the Connor Lee Vineyards—one of the premier Chardonnay vineyards in Washington State. Vines from the gentle south-facing slopes in central Washington produce some of the most intense Chardonnays the Pacific Northwest has to offer. The rich, buttery character seen in this wine is the result of a cool (50 F.) primary and a full secondary malo-lactic fermentation. Two months of French oak aging adds complexity to the wine's rich fruit and honey flavors as well as providing the consumer with a long, smooth toasty finish.

### AWARDS — ACCOLADES

- '90 Vintage — GOLD MEDAL
- '91 Vintage — *The Wine Spectator* BEST BUY
- '93 Vintage — GOLD MEDAL
- '94 Vintage — 93 Points *Wine Enthusiasts Magazine* BEST BUY
- '96 Vintage — 89 Points *The Wine Spectator*
- '98 Vintage — 89 Points *The Wine Spectator*
- '00 Vintage — 87 Points *The Wine Spectator*
- '05 Vintage — GOLD MEDAL, Seattle Wine Awards

*The Wine Spectator*: "Ripe and exotic but not heavy, with delectable apricot, honey and spice overtones to the rich pear flavors. Offers plenty of character up front and a rich texture on the finish."

*The Wine Spectator*, "Crisp and bright. Brimming with citrus, green apple and pear flavors, it's layered with nutmeg and vanilla grace notes that keep peeking through the long finish. Refreshing for its seductive fruit character."

