

Kestrel Vintners

2006 Signature Edition Late Harvest Chardonnay



WINERY:	Owners John and Helen Walker set out to craft superior wines at reasonable prices that would rival the best Washington wineries. To achieve this goal they selected an outstanding staff and encouraged them to be creative. They have 160 acres of Estate vines and access to several other prominent vineyards. Their winery opened in 1999.
DESCRIPTION:	This wine is literally bursting with clean fruit flavors such as; mandarin orange, lychees, peach, apricots, honey, pineapple, golden raisins, and honeysuckle. On the palate the wine is full bodied and balanced, the finish lingers for minutes on your palate. A showstopper, this wine would be ideally served with fresh fruits, fruit desserts, or select cheeses.
GRAPES:	43% of the Chardonnay was harvested from Kestrel's Old Vine Chardonnay blocks, which are the Wente Clone. These are the oldest Chardonnay vines in Washington. The other 57% came from a newer planting of Chardonnay, that was propagated by taking cuttings from the old vines. At the time of harvest the grapes had become quite desiccated, and Botrytis had formed in some of the clusters.
HARVEST:	2006 experienced a hard freeze on Halloween night. The canopy was lost and just the limp golden fruit remained on the vines to be dehydrated by the winter sun and wind. The delicate fruit was hand harvested two and a half weeks later, on the 16th and 17th of November, into lugs and dumped directly into the press.
WINEMAKING:	After pressing, the juice was 38 Brix, perfect for very late harvest wine
BLEND:	100% Chardonnay
COOPERAGE:	Once there was sweet syrupy liquid in the tank, Epernay 11, a yeast strain known for its ability to ferment very sweet musts, was chosen and started the long cool fermentation process. Cool fermentation preserves aromatics associated with Late Harvest and Botrytised wines.
ANALYSIS:	Alcohol: 11.0%, PH: 3.42, T.A.: 6.90g/liter, Residual Sugar: 19.37%,
RELEASE:	Fall, 2007
PRODUCTION:	1051 cases

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