



Land to hand, vineyard to bottle.



Chardonnay
 2009 Columbia Valley
 Produced & Bottled By
Charles Smith Wines
 Mattawa Washington USA

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

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750ML/CONTAINS SULFITES/ALC. 13.5% BY VOL.



2009 “Eve” Chardonnay — Columbia Valley (100% Chardonnay)

Tasting Notes: Rich and creamy, fresh and satisfying. Candied citrus, apple pie, Asian pear, and spice. **SINFULLY DELICIOUS!** —*Charles Smith*

Vineyards:

Sundance—Planted in 1997, Sundance has a slight northerly slope which lends to a cooler site: in a very warm growing region, located on the Wahluke Slope. Slopes are 18 inches of sandy loam over a deep layer of coarse dark gray sand—providing good soil drainage.

Irving Newhouse—Located in the Snipes Mountain AVA in the heart of the Yakima Valley, this vineyard is grown on ancient soils at the very top of the vineyard with Ellensburg flood soils in the middle and bottom of the vineyard. The flood soils consist of lime, and cleachy, the ancient soils are loamy with basalt and granite intermingled. There is also a layer of volcanic ash from the 1980 Mt. St. Helens eruption.

Airport Ranches—Located in the Yakima AVA sits on the same parrallel as the Bordeaux region and in the rain shadow of the Cascade Mts receiving less than six inches annual rain. Warden silty loam with areas that are rocky and sandy.

Ryan Patrick—The vineyard is in North Central Washington on lands near the banks of the Columbia River, soon to be listed as the Ancient Lakes AVA. Growing season in the AVA is long. Daytime temperatures are very warm, but evening breezes temper the daytime highs and cools the fruit. Most of that cool air is the direct result of the location of the Cascade Range and the cooling temperatures that sweep down from the upper elevations to cross the eastern foothills.

Elevage: Fruit was picked at the end of September and into early October of 2010, in the middle of an encouragingly long growing season. No rain or harsh temperatures interfered with slow, steady ripening. 2010 was a slightly cooler vintage in Eastern Washington. Fermented in stainless steel; aged with French oak for 10 months before being bottled the following August. Made in a crisp, lean style—very Chablis-like in character—an underlying mineral rich nose suggesting shell or chalk is veiled by more floral aromatics reminiscent honey crisp apples and apple blossoms. Richly textured, this medium bodied wine delivers a crisp, dry finish. Perfectly Charles Smith Wines, the Eve Chardonnay is so tempting, so approachable and immediately enjoyable.

Alcohol: 13.5%
 Total Acid: .61
 pH: 3.59
 Residual Sugar: n/a

CHARLES SMITH WINES: THE MODERNIST PROJECT

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