

Tamarack Chardonnay

Tamarack Cellars

United States - Washington - Columbia Valley

Bright aromas of ruby red grapefruit, mango and stone fruit are found in the bouquet while on the palate, the bright acidity of this wine showcases flavors of guava, crisp Granny Smith apples and Asian pears. Combining the best of both cooperage techniques, the combination of aging in stainless steel highlights the fruit while the aging in neutral French oak provides an added complexity to the wine.

Specifications

Appellation	Columbia Valley
Varietals	100% Chardonnay
Vinification	Yakima Valley Appellation: Olsen Brothers and French Creek Vineyards Columbia Valley Appellation: Bacchus and Gamache Brothers Vineyards Walla Walla Valley Appellation: Alderbanks Vineyard Dropped by gravity straight to the press, the juice is pumped directly to barrel or tank and chilled, inoculated with Chardonnay 3079 yeast, primary fermentation started and finished, secondary fermentation started but completed to preferred taste, typically around 50% completion. All fermentation is done in a 58 degree Fahrenheit barrel room. Aged 60% in neutral premier French oak and 3% in new premier French Oak 37% stainless steel.
Production	2,528 (9-liter cases)



Codes, Weights and Measures

UPC	8 57051 00014 1
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 08 57051 00014 8
Case Weight	36
Cases/Pallet	56
Layers/Pallet	14
SRP	\$ 18.99 USD 750mL Bottle