

BADGER MOUNTAIN

CERTIFIED ORGANIC VINEYARD

2009 Chardonnay

COLUMBIA VALLEY | NO SULFITES ADDED (NSA) ORGANIC

TASTING NOTES

This tantalizing wine reminds me of a tropical dance party. Key lime and Ataulfo mangos invite you to join the conga line. The party gets louder when apple blossoms, lemon zest and toasted coconut join the celebration; and limbo off with exotic floral and mineral notes. This graceful and refreshing wine will leave you lusting for white sand beaches and sunshine with a glass in your hand.

BLEND/VINEYARD INFO

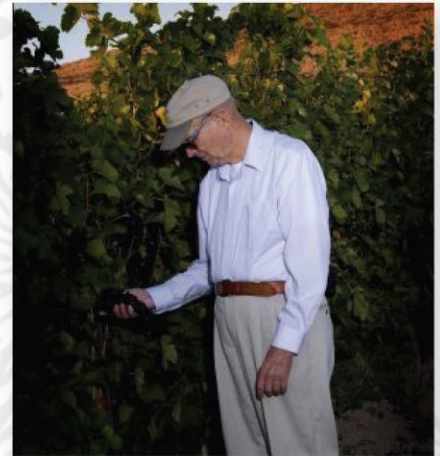
96% Certified Organic Chardonnay, 4% Certified Organic Semillon
85% Badger Mountain Estate Vineyard Chardonnay, Columbia Valley
11% Aretè Vineyard Chardonnay, Wahluke Slope
4% Badger Mountain Estate Vineyard Semillon, Columbia Valley

WINEMAKER'S NOTES

Organic grapes for the NSA Chardonnay are harvested at night to take advantage of the cooler temperatures. Bringing the fruit in cold ensures higher quality and assists in the prevention of fermentation from wild yeast. Chardonnay harvest at the Estate was on October 9, 2009 with an average brix of 22.5. Because of the bright fruit character, we used the yeast strain of 796 to accent the varietal character and to round out the mouthfeel of the Chardonnay. The Semillon was fermented with Elegance yeast to maintain the lively texture that compliments the mid palate. All of the blend was fermented in stainless, and provides that firm structural element that accompanies the racy fruit flavors. No malolactic fermentation was used for the wines in this Chardonnay blend, which maintains the brilliant acidity.

TECHNICAL DATA

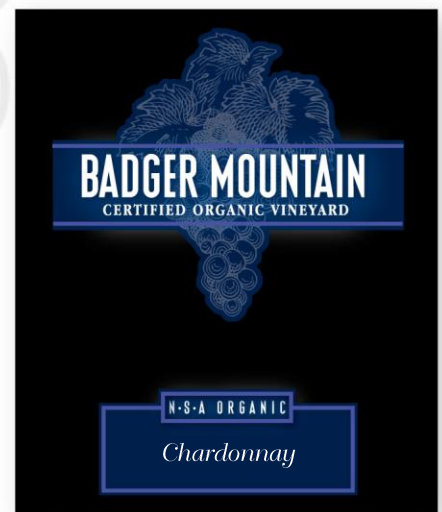
Release Date	6.01.2010	Acidity:	.081
Alcohol:	13.0%	pH	3.48
Residual Sugar:	0.00	Cases:	5000



NATURAL PASSION.



RESPONSIBLE FARMING.



PURE WINE.