

Owen Roe

2018 Chardonnay DuBrul Vineyard

Cases Produced: 430
Retail Price: \$28

Hugh and Kathy Shiels planted DuBrul Vineyard and meticulously maintain their hilltop vines in the Yakima Valley of Washington. The depth of flavor and concentration are unlike any that we have come across in the West Coast due to the growing area, severity of pruning, and minuscule yields. The fruit is picked when taste alone determines the ripeness. Once in the winery, we use the most minimal and archaic handling practices to ensure the highest level of quality in each barrel.

TASTING NOTES

Sourced from the DuBrul Vineyard in the eastern edge of the Yakima Valley, this warm climate Chardonnay has aromas of white peach, creme anglaise, lemon custard and blanched almonds. Flavors of Meyer lemon, pea shoots, white peach and bartlett pears are interwoven in the creamy texture and balanced by refreshing acidity with a lasting finish.

VINIFICATION

Aged 7 months in 23% new French oak, 26% Malolactic Fermentation.

13% Alcohol



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