

2010 BROWN BOX CHARDONNAY

Rich in color, our 2010 Brown Box Chardonnay shows vibrant fruit flavors of key lime, fresh-cut pineapple, and pear characteristics on the nose. On the tongue the un-oaked tank fermentation and well-balanced acid level lead to a crisp, clean finish.

www.brownboxwines.com

WINE SPECIFICATIONS:

Winemakers: Bill Ammons/Steve Hovanes

Bottling date: 7/14/2011

Cases Produced: ~2000 cases

Varietal Composition: 100% Chardonnay

Appellation: Rattlesnake Hills, Yakima Valley

Vineyard: 100% Roza Hills Vineyard

Alcohol: 13.8%

Titrateable Acidity: 0.623 g/100mL

pH: 3.79

Residual Sugar: 0.67%

CO₂: 725 mg/L

AWARDS:

Best Buy/Recommended

Northwest Palate Magazine

Silver

Los Angeles International
Wine Festival

Bronze

Wine & Spirits Wholesalers of
America

TECHNICAL NOTES:

Harvest Specs: The grapes for the 2010 Brown Box Chardonnay came from blocks 9A, 9C & 5 of our Roza Hills Vineyard. The Chardonnays were crushed and pressed October 4th thru October 7th 2010. The juice had 15 ml / ton Pect. 5L enzyme added at the crusher and 35 ppm sulfur added in the tank. The Juice was cold settled for 48 hours and then racked off its juice lees. The juice lees were DE filtered and then blended back with the settled juice. Average analysis for the juice was 24.2 Brix, 0.81 T.A. and a pH of 3.24

Fermentation: The Chardonnay was inoculated with Epernay II and Fermiblanc Arom wine yeasts. The juice was cold fermented at a rate of 1.0 Brix drop per day until the fermentation was complete.

Elevation/Aging: The completed Chardonnay was cold settled in tank and then racked off its fermentation lees. The wine was then protein and tartrate stabilized. Once stable, the Chardonnay was DE filtered off bentonite lees. The filtered wine was So₂ adjusted and potassium sorbate was added to help preserve freshness. The wines were EK pad filtered and membrane filtered prior to bagging.