

RASCAL

RASCAL 'COLES VALLEY' CHARDONNAY

UMPQUA • OREGON • UNITED STATES • NORTH AMERICA

TECHNICAL DETAILS

The Estate

Coles Valley Vineyard, along the Umpqua River in Southern Oregon is a spectacular site for growing Chardonnay. Hot days and cold nights are the hallmark of this vineyard. Gentle slope and aspect work together to capture the heat necessary for ripening, while the influence of the coastal breeze moving up the river helps cool the site in the late afternoon/early evening, preserving acidity.

Wine Making

Chardonnay from Coles Valley Vineyard was picked and fermented separately by block and by clone. The fruit was pressed and the solids were removed from the juice. The wine was fermented at low temperatures for over a month to maintain freshness and aromatics. Complete Malolactic fermentation was followed by sur lie aging to attain beautiful character, structure and texture. The separate lots were racked and blended to give a true representation of the vineyard. Gentle bentonite fining and cold stabilization were followed by filtration for clarity.

Food Suggestions

Pairs well with pork, rich fish such as salmon and tuna, vegetarian dishes, and poultry dishes.

TASTING NOTES

This Chardonnay presents notes of citrus, white peach and verbena with hints of honeysuckle and lemon shortbread. Crisp citrus flavors fade to round ripe peach and are followed by a refreshing mineral finish.

Chardonnay grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Sustainably-Sourced
- Water Purity
- ABV%: 14.3
- Class: White

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

