

Bergevin Lane Tasting Notes

2012 She-Devil Chardonnay Columbia Valley



Vintage Notes:

The 2012 growing season came in like a lion, cooler than normal and above average rain through the spring. The sky cleared during the first week of June and things began to dry out and temperatures in June and July were average. It warmed up in August and temperatures stayed above average with only light rain through October. Overall the season was a little late but Mother nature gave us a great growing season and perfectly balanced fruit and spice characters with plenty of Washington terroir.

Tasting Notes:

Fragrant honeysuckle, grapefruit and apple aromas abound. The palate is apple jolly rancher, peach and pear. The crisp finish is pineapple, citrus and honey crisp apple. Enjoy the 2012 She-Devil chardonnay with tarragon sea scallops or grilled pineapple chicken.

Appellation/Vineyards:

Spring Creek Vineyard-Yakima
Far Away and Gamache Vineyards- Columbia Valley
Francisca's Vineyard- Walla Walla

Blend: 81% Chardonnay; 17% Roussanne; 2% Viognier

Alcohol: 13.9%

Aging: Chardonnay – Steel tank fermented and aged sur lie for 80 days; Roussanne aged in small neutral barrels and aged sur lie for 60 days; Viognier aged in small neutral barrels and aged sur lie for 80 days

Bottle Date & Cases Produced:

April 8, 2013/ 633 cases

Winemaking notes: You have to handle a She-Devil with kid gloves. Whole clusters of hand-harvested Chardonnay grapes, Dijon clone, were gently pressed fermented cool and slow to preserve its fresh fruitiness. The Roussanne and Viognier were also pressed whole cluster but fermented separately in small French oak barrels. The Roussanne adds a broad citrus element to the mid-palate and finish, while the Viognier adds a peachy lift to the aroma profile.