



CHARDONNAY

CONNER LEE VINEYARD | COLUMBIA VALLEY
2010

ABOUT THE WINE

van Löben Sels wines are special, and it is evident in every aspect of what we do. With an unwavering focus on the quality of the fruit, our grapes are hand-picked and each wine is hand-crafted. Special attention is paid to every detail to create ultra-premium wines that are unlike any other. The result is stylistically classic wines that allow the varietal to showcase itself. The emphasis is on food-friendly wines that are full-bodied and well-balanced. Every bottle is full of flavor, color, and passion.

The van Löben Sels Chardonnay from the Conner Lee Vineyard is a full-bodied wine with rich and concentrated fruit. The Grapes are a blend of Dijon clones that were hand picked and then hand sorted at the winery to ensure optimum quality. Barrel fermentation and aging in new French oak creates a full-bodied, elegant wine with good balance and enticing character. This multi-dimensional wine is lush and concentrated with layers of peach, apricot, and toasty oak flavors turning rich and creamy on the finish. Enjoy!

PRODUCTION STATISTICS

VINTAGE	SUGAR AT HARVEST
2010	24.2 Brix
VARIETAL COMPOSITION	WINE ACIDITY
100% Chardonnay	6.45 g/L
APPELLATION	WINE PH
Columbia Valley	3.46
VINEYARDS	ALCOHOL
Conner Lee Vineyard	13.8%
HARVEST DATES	BARREL AGING
September 18, 2010	50% New French Oak
RELEASE DATE	CASE PRODUCTION
October 2011	75 Cases
OPTIMUM TIME FOR CONSUMPTION	
Now until 2015	

