



CHARDONNAY

CONNER LEE VINEYARD | COLUMBIA VALLEY
2013

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 handcrafted. 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
2013

SUGAR AT HARVEST
23.6 Brix

VARIETAL COMPOSITION
100% Chardonnay

WINE ACIDITY
6.65 g/L

APPELLATION
Columbia Valley

WINE PH
3.52

VINEYARDS
Conner Lee Vineyard

ALCOHOL
13.8%

HARVEST DATES
September 18, 2013

BARREL AGING
50% New French Oak

RELEASE DATE
May 2014

CASE PRODUCTION
75 Cases

OPTIMUM TIME FOR CONSUMPTION
Now until 2020

