

2015 ESTATE CHARDONNAY

FALCON SERIES



“Aromatics of pear, lemon rind, baked apple and oak with big flavors of crisp fruit and oak creating a nice long tangy finish with a touch of cream.”

Notes from the Winemaker

100% of our Chardonnay comes from our own Kestrel View Estate Vineyard. The Chardonnay was planted in 1972 and is the oldest Chardonnay in the state of Washington. In 2000 we planted a new block of Chardonnay which is performing very well. Our vineyard is unique in that the Chardonnay is the Wente clone and represents one of only a few Wente clone Chardonnay vineyards in the state. The Wente clone is known for being shy bearing. This means it produces modest quantities of high quality fruit. The Wente clone also produces a different flavor and aroma profile. While still showing pear, honeysuckle, citrus and floral notes like other Chardonnay clones, the Wente clone offers hints of mineral, nutmeg, clove, pineapple, mandarin orange and a slight Muscat note.

All the fruit was handpicked and gently whole cluster pressed. The Chardonnay from our 1972 plantings was cold settled and then racked directly into oak barrels. 25% of the barrels were new and the rest were between one and five years old. We used a selection of different yeasts in the barrels to help add complexity. A few of the barrels were left to go through a natural fermentation. The newer planting of Chardonnay was picked separately and fermented in a stainless steel tank. The stainless portion of Chardonnay was fruitier and lighter than the barrel portion. I blended the barrel Chardonnay into our tank Chardonnay to create this blend.

Fun Stuff

The 2015 growing season was very hot and picking at the optimal time was critical. This wine has a lot of character and depth. The aromatics are unique yet still true to the varietal - pear, lemon rind, baked apple and oak. The flavors are big, starting off with crisp fruit, (think lemon and peach). Then the oak kicks in adding some flavor and a little texture creating a nice long tangy finish with a touch of cream. The combination of tank wine and barrel wine comes together to create a Chardonnay that is very versatile; great on its own or paired with food. I hope you enjoy drinking this as much as we did making it. Three cheers for Chardonnay!

Food Pairing	Vineyard	Blend	Case Production	Technical
Lemon Chicken, Mango Chutney Oysters Rockefeller	100% Kestrel View Estate Vineyard	100% Chardonnay	1890 Cases	ALC. 13.8% pH: 3.48 TA: 6.4g/l

OYSTERS ROCKEFELLER

PAIR WITH FALCON SERIES 2015 ESTATE CHARDONNAY



The original recipe for oysters Rockefeller, created at the New Orleans restaurant Antoine's in 1899, remains a secret to this day. The appetizer, oysters topped with a mixture of finely chopped greens and copious amounts of butter and then baked in their shells, was considered so rich that it had to be named after the richest man of the day, John D. Rockefeller. A few years later, no self-respecting restaurateur would be without his own version on the menu. This lighter take features spinach, watercress, green onions and grated Parmesan.

INGREDIENTS

- 1 garlic clove
- 2 cups loosely packed fresh spinach
- 1 bunch watercress, stems trimmed
- 1/2 cup chopped green onions
- 3/4 cup (11/2 sticks) unsalted butter, room temperature
- 1/2 cup dry breadcrumbs
- 2 tablespoons Pernod or other anise-flavored liqueur
- 1 teaspoon fennel seeds, ground
- 1 teaspoon hot pepper sauce
- 1 pound (about) rock salt
- 24 fresh oysters, shucked, shells reserved
- 1/4 cup freshly grated Parmesan cheese

PREPARATION

Position rack in top third of oven and preheat to 450°F. Finely chop garlic in processor. Add spinach, watercress and green onions to garlic. Process, using on/off turns, until mixture is finely chopped. Transfer mixture to medium bowl.

Combine butter, breadcrumbs, Pernod, fennel and hot sauce in processor. Process until well blended. Return spinach mixture to processor. Process, using on/off turns, just until mixtures are blended. Season with salt and pepper. (Can be made 8 hours ahead. Cover; chill.)

Sprinkle rock salt over large baking sheet to depth of 1/2 inch. Arrange oysters in half shells atop rock salt. Top each oyster with 1 tablespoon spinach mixture. Sprinkle with cheese. Bake until spinach mixture browns on top, about 8 minutes.