

2017 CHARDONNAY

FALCON SERIES



VINIFICATION:

The majority of our Estate Chardonnay was planted in 1972 and are the oldest producing Chardonnay vines in the state of Washington. The rest was planted in 2000 and both produce beautiful fruit. Kestrel View Estate Vineyard's Chardonnay is of the Wente Clone, which is rare in Washington, and is known for producing modest quantities of high quality fruit. The profile is altogether different from other Chardonnays. While still bearing typical Chardonnay characteristics, this clone tends to exhibit notes of citrus and fresh minerality.

The Chardonnay fruit used in this wine is handpicked, destemmed, and pressed directly to tank and cold fermented. A portion is moved to new oak and acacia barrels, while the rest remains on fine lees in their stainless-steel tank. After eight months, we blend the barrels to the tank to create this truly exceptional Chardonnay.

WINEMAKER'S NOTES:

Our 2017 Chardonnay is an unassuming pale yellow that gleefully surprises the nose with full aromas of lemon citrus, honeydew melon, and green apple with subtle butterscotch undertones. The flavor is immersive and complex: this wine is light and refreshing on the approach with mineral flavors, the taste of freshly cut apples, and grapefruit. The finish is warm and spicy with lovely floral notes. A creamy, slightly oily texture lingers in the mouth with subtle hints of vanilla and butterscotch.

YOUR TASTING NOTES:

SUGAR PROFILE

0.72 g/L
Dry

VINEYARD

100% Kestrel View
Estates

BLEND

100% Wente Clone
Chardonnay

TECHNICAL

ABV: 13.2%
pH: 3.61
TA: 4.42

CASES

2000

BAJA FISH TACOS

PAIR WITH 2017 FALCON SERIES CHARDONNAY

INGREDIENTS:

Fish Tacos

- 1 1/2 lbs. halibut, mahi mahi or other firm white fish
- 15 small corn tortillas
- Vegetable oil

Fish Taco Batter

- 24 Ritz crackers, crushed (3/4 of a sleeve)
- 1 cup flour
- 1/2 cup panko breadcrumbs
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons chili powder
- 1 teaspoon ground cumin
- 1 teaspoon salt
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/4 teaspoon cayenne pepper
- 1 egg
- 1 1/2 cups sprite

Garnish

- shredded cabbage
- Avocados
- salsa
- lime juice
- hot sauce
- Pic de Gallo

White Sauce

- 1 cup sour cream
- 1 cup mayonnaise
- 2 tablespoon lime juice
- 1/2 teaspoon ground cumin
- 1/2 teaspoon garlic powder
- 1/4 teaspoon salt

Hot sauce to taste



PREPARATION:

1. Mix all the batter ingredients together in a large bowl.
2. Slice fish into strips approximately 3/4" wide x 4" long (they don't have to be exact - error on the side of thinner). Pat fish very dry and add all of the fish to the batter and gently stir to coat.
3. Fill a 12-inch pan with about 1 inch deep oil and heat to 375 degrees F.
4. Working in batches, fry fish until golden, flipping halfway through. Place on paper towels.
5. Add fish to tortillas (I use 2 strips per taco) and top with shredded cabbage, Pico de Gallo, freshly squeezed lime juice and White Sauce. Drizzle with hot sauce/salsa to taste and garnish with avocados if desired.