



JANUIK



2018 Cold Creek Vineyard Chardonnay

VINTAGE

Spring 2018 began with cool weather in April that was followed by warm weather in May. A dry, warm summer put ripening back on a normal schedule. Temperatures cooled in September and the growing region’s classic pattern of warm fall days and cool nights returned to extend harvest into the second half of October. This combination of growing conditions throughout the season produced smaller than normal berries and clusters and created wines of great intensity and flavor.

VINEYARDS

At Januik Winery, we believe single vineyard wines should only be made when a particular site yields an exceptional wine that reflects the unique character of the vineyard. I started working with Cold Creek Vineyard in 1990, and it has always been my favorite Chardonnay site in the state. Perhaps more than any other vineyard in the state, this site consistently produces Chardonnay of the highest quality year after year.

WINEMAKING

Following traditional Burgundian winemaking techniques, grapes were harvested at the peak of flavor, pressed and fermented in equal amounts of new and once used French oak barrels. The wine underwent malolactic fermentation for added complexity and richness and was aged *sur lie* for nine months to integrate the oak and fruit before blending and bottling during the summer of 2019.

TASTING NOTES

Rich and elegant, the Cold Creek Vineyard Chardonnay has hints of Meyer lemon, Asian pear, and green apple as well as a slight mineral quality. It has a rich creamy texture on the palate and a bright lengthy finish.



ANALYSIS AT BOTTLING

Total Acidity.....	0.61g/100ml
pH.....	3.30
Blend... ..	100% Chardonnay
Cases.....	704
Bottling Date.....	July 16, 2019

Mike Januik, owner/winemaker
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