JANUIK

2020 Cold Creek Vineyard Chardonnay

VINTAGE

The 2020 growing season will be remembered for low yields, warm summer weather and sufficient hang time to produce wines with intense aromas and concentrated flavors. Bud break began in mid-April, then conditions progressed at a moderate pace for the next six weeks before temperatures took a dip in early June. Warm weather returned in July, and temperatures stayed hot through the summer. Conditions were dry, allowing growers to control vine vigor through irrigation. Grapes were slow to ripen in early September, but by mid-month, the Columbia Valley settled into its usual pattern of warm days and cool nights. Ideal harvest conditions lasted into mid-October allowing vines to ripen light crop levels beautifully

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 40% new French oak and 60% 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 2021.

TASTING NOTES

Rich and elegant, the Cold Creek Vineyard Chardonnay has hints of citrus, D'Anjou 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.....0.60g/100ml

pH.....3.32

Blend... .....100% Chardonnay

Cases.....685

Bottling Date.....August 25, 2021

Mike Januik, owner/winemaker
www.januikwinery.com