

CANYON WIND

"We're really focused on letting the grape do the work and of allowing what you did in the vineyard to become the liquid you'll be working with."

*-Jay Christianson
Second Generation, Canyon Wind Cellars*

WINEMAKER'S NOTES:

The mainstay of our white line, Chardonnay, was planted from two clones in 1991 in our riverside vineyard. The location and climate of this particular vineyard produces wonderful balance and structure in our Chardonnay. The wine was created in our traditionally inspired low-intervention wine-making style, by whole cluster pressing and barrel fermenting in 60% stainless steel and 40% oak barrels consisting of new, one and two-year old American and French oak.

2007 was the first of three unseasonably cold years in the Grand Valley; changing the temperature profile into a milder climate than our typical Northern Spain-like heat. The extended time needed to bring the wine to full ripeness created a Chardonnay of wonderful subtle tropical notes with good acidity, a great finish and a full mouth-feel. 390 cases produced.



CANYON WIND

Chardonnay



Grand Valley, Colorado

WINE PROFILE:

VARIETAL BLEND:

100% CHARDONNAY

VINTAGE:

2007

APPELLATION:

GRAND VALLEY AVA

TERROIR:

100% RIVERSIDE VINEYARD

TECHNICAL DATA:

ALCOHOL:

13.94%

WINE ACIDITY:

0.54g/100ml

WINE pH:

3.65