
Phelps Creek

V I N E Y A R D S

Unoaked Chardonnay Columbia Gorge 2008

Perfumed apple and toast aromas are light and inviting. Mouth-filling flavors of ripe apple, gentle lemon, and juicy peach are elegantly understated, yet just forward enough to invite repeated sips. A light dusting of toast overlays the fruit, and background minerality adds complexity. Beautifully balanced with bright acidity and restrained fruitiness. Serve with hazelnut-crusted trout.

Excellent! Northwest Palate Sept/Oct 2009

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