



Rain Dance

VINEYARDS

2019 ESTATE CHARDONNAY

Lee's Vineyard

Release Date: February 20, 2021

74 cases produced

Harvest

- Dates Harvested: September 24, 2019
- Brix: 21.0 degrees
- pH: 3.22
- TA: 7.70
- Double Hand Sorted
- Whole Cluster Pressed
- 21 - 28 Day Fermentation at 52 - 60 degrees

Wine

- 100% Chardonnay
- 100% Lee's Vineyard
- 100% Dijon 95
- 100% Chehalem Mountains AVA
- 33% New French Oak, 17% Once Filled French Oak, 50% Neutral French Oak Barrels
- Bottled July 27, 2020
- pH: 3.35
- TA: 6.30
- ALC: 13.3%

Distinguished Taste

In our fourth year of harvest at Lee's Vineyard, the Chardonnay is showing us the distinctive characteristics which make this wine truly exceptional year after year. Vibrant aromas of Granny smith apples, tart pineapples, and lemon zest with a hint of honeysuckle. Rich, well rounded flavors are cradled by minerality and bright acidity. Our Lee's Chardonnay offers plenty of fruit and spice making it a sleek well-balanced wine.

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