



2014 EVE CHARDONNAY

A shimmering, brilliant, green golden of a wine. Aromatic pear, tangerine, guava, but more than anything, TRUE CHARDONNAY FLAVOR. Add a vein of minerality running through the middle. Long and satisfying.

BLEND

100% Chardonnay

APPELLATION

Ancient Lakes

PRODUCTION

Whole-Cluster Pressed
Fermented on Lees
Yeast: Partially Native
20% Malolactic Fermentation
No New Oak
5 Months Barrel-Aged on Lees

WINE ANALYSIS

5.5 grams/L Total Acidity
3.54 pH
13.5% Alcohol

UPC

184745000201

CURRENT & PAST SCORES

88 Points (2014 vintage), *The Wine Advocate*, June 2016

"Giving up plenty of citrus blossom, white peach and apple fruit, the 2014 Charles Smith Chardonnay Eve is medium-bodied, nicely textured and balanced, with top-notch purity and nicely integrated acidity." —Jeb Dunnuck

89 Points (2013 vintage), *Wine Spectator*, December 31, 2015

"Fresh and appealing, with apple pear and cinnamon spice overtones, lingering pleasantly on the lively finish. Drink now." —Harvey Steiman

VINEYARDS

The vineyards we work with are farmed using the most up-to-date sustainable practices.

Evergreen: Planted in 1998 by Jerry Milbrandt, the vineyard rows lie along a stretch of steep cliffs above the Columbia River in the state's newest AVA, Ancient Lakes. A cooler site due to river influence, the soils are composed of fragmented basalt, gravel silt, and caliche deposited during ice age floods. This site produces fruit with sublime mineral character and great acidity, a balance that winemakers adore.

VINTAGE

2014 started out uneven, but eventually turned out to be one of the more beautiful years. Like the proverbial ugly duckling, it became a swan. As the season progressed, the nights got cooler and the days got longer and everything evened out, making for beautiful fruit. As usual, we were happy to be in the cooler and more unique sites in the states for this vintage.

**CHARLES
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WINES**

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