

WHERE
WASHINGTON

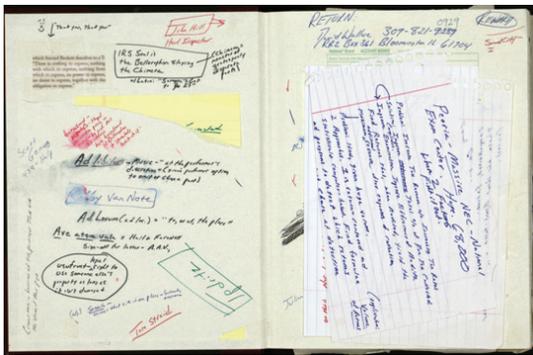
WHAT
WHITE

WHEN
INSPIRATION
NEEDED



GRAPESMITH & CRUSHER CHARDONNAY

Like a good editor who recalibrates the narrative without sounding clichéd.



CONCEPTUAL DOPPELGÄNGER

Every creative person has one - a journal full of characters, a story outlined, a book of ideas - your magnus opus on a bar napkin. Oh the potential! Genius just a few thousand painstaking hours away! Madness writ fabulous! You might revisit this thing, this talisman of future fame often enough for it to be stained and dog eared. Do not give up. Keep visiting and keep adding to it. All you need is the kernel, the germ, the tiny seed and then you need some goddamned fertilizer for yo' brain. G&C Chardonnay is that brain food. Get out the scrapbook and a bottle of G&C Chardonnay and set the world on fire. You. Are. This Close.

REGION Wahluke Slope & Ancient Lakes, Columbia Valley

GRAPE VARIETY Chardonnay

SOIL Wind-blown sand, clay, silt and rock

AGE OF VINES Planted around 2005

PRODUCTION 14,400 bottles

VITI/VINI

All vines are sustainably farmed and planted on original rootstock. Whole cluster pressed and fermented in stainless steel at roughly between 55 and 60 degrees Fahrenheit. Left on lees for 7 months with stirring every 2 weeks for the first 2 months, then once per month for the last 5 months. Matured in stainless steel and 20% new French oak for about 9 months prior to bottling.

PRODUCER

Don't you miss the clickety clack of vintage typewriters? The click of the iPhone's touch screen keyboard certainly doesn't have the same romantic charm. Communal fully supports the idea that even in today's chaotic world, the simplicity of a bottle of wine can still has the power to make everything OK. All estate fruit off of one of Washington's oldest and largest vineyard land holders. Access to some of the state's best fruit is the magic ingredient. Fun fact, Melissa Saunders, Communal Brands' boss lady, travels out every year to assemble the blend.

