



*"It's the measure we use,
measured back to you"*

Good Measure Wines (GMW) is the PAC-Northwest sibling to our single-vineyard project, *Square, Plumb & Level* (SPL) wines. GMW is created by two guys that love home improvement (we're always looking for a project around the house), wine, and entertaining friends and family. If you think about it, "for good measure" is a staple catch phrase meaning that someone has taken an extra step to ensure detail or quality is not overlooked IN ADDITION TO what has already been stated or done; this is exactly what we did with *Good Measure Wines*.

Horse Heaven Hills, Destiny Ridge Vineyard Unoaked Chardonnay

Our Chardonnay is 100% varietally pure, made in the sur-lie method without any oak influence. We de-stem 75% of our lots into open top, stainless steel fermentation tanks to cold soak for 2.5 days. We then let the remaining juice to mingle with the native yeast for 22 days. Post-fermentation the juice is aged 3 months sur-lie, stirring bi-monthly to increase mouth feel, resulting in 15% malolactic. Good Measure Chardonnay boasts bright citrus notes and is complimented by equally bright acidity. The Destiny Ridge Vineyard benefits from strong, stirring air currents that arrive from the west via the Columbia River Gorge; combined with the slope of the vineyard this reduces the likelihood of rot, fungal diseases or frost taking hold. These factors produce intense-flavored grapes with a structural balance of sugars and acids.

- Varietal:** 100% Chardonnay
Vinification: stainless steel – Native yeast fermentation (3 wks)
Aging: aged sur-lie for 3 months (*stirred bi-monthly*).
Stainless steel. No oak
ABV: 13.9%
Profile: fresh green apple tart, subtle spice, citrus notes
Food Pairing: baked brie, goat cheese, grilled chicken, fresh shellfish

