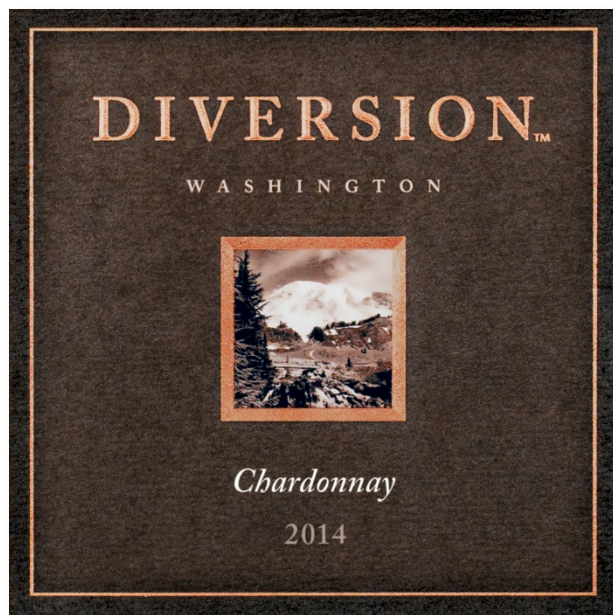


DIVERSION[®]

WASHINGTON

Chardonnay



Appellation: Washington, Columbia Valley

Alcohol: 13.5%

Vintage: 2014

pH: 3.52

Total Acid: 5.2 g/l

Total RS: 0.22%

Blend: 81% Chardonnay, 19% Pinot Gris

Tasting Notes: Aromas of lemon, powdered sugared lemon candies, apple blossom, almonds and marzipan. The palate is full, round and balanced, with hints of lemon syrup pound cake and green apple



88 POINTS – SILVER MEDAL & BEST BUY

Beverage Testing Institute

GOLD MEDAL WINNER

2012 Sonoma County Grand Harvest Awards

SILVER MEDAL WINNER

2013 Sunset Int'l Wine Competition

2012 Denver Int'l Wine Competition



Case and Pallet Details

Case size: 12.25"L x 9.25"W x 12.125"H

Case weight: 35 pounds

Case per pallet: 56

Cartons per layer: 14

Layers per pallet: 4

Pallet size: 45"L x 39"W x 48"H

Breakaway to a place of wonder — Diversion. We've hand-crafted this Chardonnay using grapes carefully selected from several renowned vineyards including Milbrandt's award-winning sites along Washington's Columbia River Gorge. Chilled Diversion Chardonnay pairs perfectly with a delicious seafood salad and the wild, majestic beauty of the Pacific Northwest.

