

Winemaker's Notes: 2014 Willamette Valley Chardonnay

Harvest:

100% Estate Vineyard (Yamhill-Carlton), marine sedimentary soil over sandstone, steep SW slope, 200 to 400' elevation

Dijon 95 (42%), 76 (32%), 96 (14%), and Espiguette 352 (12%) selections, planted 1999 & 2000

Harvested: 40% October 14th, 21.1 Brix, 3.34 pH

60% October 20th, 23.4 Brix, 3.31 pH

Crush, press, and settle 48 hours (no SO₂)

Fermentation & Aging:

100% barrel fermented in both Oregon and French oak

10% - new

10% - 1-2 year old

80% - 3+ years (neutral)

CY3079 and indigenous yeasts ... extended sur lie aging (11 months in barrel + 6 months in tank)

Full malolactic fermentation (un-inoculated)

Bottling:

Bottled 5/11/2016 (by gravity, unfinned and unfiltered)

197 cases produced

13.9% Alcohol

6.4 g/l TA

0.7 g/l RS

3.42 pH

Tasting Notes:

Since 2004, our Chardonnay has been 100% estate grown from a small, 2 acre parcel planted on a steep, south-west slope planted in 1999. In 2014, we chose to "de-classify" ten barrels (about 2/3 of our crop) to create this Willamette Valley cuvee. With a higher proportion coming from late harvested grapes, there is more richness than previous versions of this wine (2011 and 2013), but it still leans toward a bright, fresh, lighter bodied, Maconais-style wine that is an absolute joy to drink now with a wide variety of dishes. This is perhaps one of the greatest deals in hand-crafted American Chardonnay that you're likely to find. Enjoy!