

## **Winemaker's Notes: 2014 Belle Pente Vineyard Chardonnay**

### **Harvest:**

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

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

Harvested: 80% October 14<sup>th</sup>, 21.1 Brix, 3.34 pH  
20% October 20<sup>th</sup>, 23.4 Brix, 3.31 pH

Crush, press, and settle 48 hours (no SO<sub>2</sub>)

### **Fermentation & Aging:**

100% barrel fermented in both Oregon and French oak

40% - 1-2 year old

60% - 3+ years (neutral)

CY3079 and indigenous yeasts ... extended sur lie aging (18 months in barrel)

Full malolactic fermentation (un-inoculated)

### **Bottling:**

Bottled 5/11/2106, unfined & unfiltered

114 cases produced

13.5% Alcohol

6.5 g/l TA

1.2 g/l RS

3.38 pH

### **Tasting Notes:**

Since 2004, our Chardonnay has been 100% estate grown from a small, 2 acre parcel sited on a steep, south-west slope, planted in 1999 and 2000. In 2014, we "de-classified" part of the harvest and selected five outstanding barrels to create this wine. Four of these barrels were from parts of the vineyard harvested early, which provide fresh citrus components and crisp acidity. The small portion from the later harvested grapes adds a touch of richness and tropical fruit. The extended elevation enhances this richness and provides complexity. Enjoy this incredibly food friendly Chardonnay now and over the next 10 years.