

Winemaker's Notes: 2016 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: 60% September 10th, 23 Brix, 3.37 pH
40% September 15th, 24 Brix, 3.45 pH

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

Fermentation & Aging:

100% barrel fermented in both Oregon (25%) and French (75%) oak
25% - new
40% - 2-3 year old
35% - 4+ years (neutral)

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

Full malolactic fermentation (un-inoculated)

Bottling:

Gravity bottled 2/28/2018, unfinned & unfiltered
209 cases produced

14.3% Alcohol
5.8 g/l TA
1.1 g/l RS
3.46 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. This 2016 version incorporates grapes from 2 harvest dates, the earlier to emphasize freshness and citrus fruit flavors and aromas, and the later to contribute richer, riper tropical fruit characteristics. Enjoy this incredibly food friendly Chardonnay now and over the next 10 years.