

Winemaker's Notes: 2018 Willamette Valley Chardonnay

Harvest:

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

Dijon 95 (45%), 76 (35%), 96 (20%) selections, planted 1999 & 2000

Hand harvested: September 24th (22.4 Brix & 3.5 pH) and 29th (23.4 Brix & 3.55 pH)

Whole cluster press and settle 48 hours (no SO₂)

Fermentation & Aging:

100% barrel fermented in both Oregon and French oak

33% - 1 year old

67% - 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 7/14/2020 (unfined and lightly filtered)

138 cases produced

13.7% Alcohol

5.5 g/l TA

3.7 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. Over the years, we've made two distinct styles of wine from this vineyard: a lighter, fresher Macon-style that bears the Willamette Valley appellation, and a richer, riper, Meursault-style labeled as a single vineyard bottling. This 2018 version is somewhere in between, but with 2/3 of the cuvee from the earlier picking (which emphasizes citrus over tropical fruit flavors), we opted for the Willamette Valley designation. This is a terrific example of the emerging style of Oregon Chardonnay which combines the best attributes of old world and new world renditions. Enjoy over the next several years with white fish dishes (especially halibut), fresh garden pesto, and goat cheese.