

Winemaker's Notes: 2017 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 26th, 2017 at 21.6 Brix & 3.5 pH

Crush (not destemmed), 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 5/28/2019 (unfined and lightly filtered)

134 cases produced

12.9% Alcohol

5.8 g/l TA

0.7 g/l RS

3.6 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 2017, we chose to “de-classify” the entire harvest to create this Willamette Valley cuvee. This vintage 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!