

Winemaker's Notes: 2019 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 Espiguette 352 (12%) selections, planted 1999 & 2000

Harvested: 40% September 21st, 21.5 Brix, 3.4 pH
60% October 1st, 22.5 Brix, 3.5 pH

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

Fermentation & Aging:

100% barrel fermented in both Oregon (25%) and French (75%) oak
10% - new
30% - 2-3 year old
60% - 4+ years (neutral)

CY3079 and indigenous yeasts ... extended sur lie aging (12 months in barrel)

Full malolactic fermentation (un-inoculated)

Bottling:

Gravity bottled 4/26/2021, unfined & lightly filtered
225 cases produced

12.8% Alcohol
5.7 g/l TA
.2 g/l RS
3.74 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 2019 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. The cool growing season yielded full flavored, medium bodied wines at modest alcohol levels. Enjoy this incredibly food friendly Chardonnay now and over the next 10 years.