



2017 Chardonnay

Vineyard:

The fruit was sourced from Andreas Vineyard, our LIVE Certified Sustainable estate vineyard in the Van Duzer Corridor sub-AVA of the Willamette Valley. Well-drained Bellpine and Jory silty clay loam soils and moderate slopes with southern exposure make for outstanding cool-climate winegrowing. Elevation: 600-800 feet.

Vintage:

Good fruit set followed by typical summer conditions produced an abundant crop. Intermittent rains and cooler weather during the harvest season slowed down ripening, producing lower alcohol levels and complex flavors.

Winemaking:

Fruit was hand picked and immediately whole-cluster pressed. Fermentation was conducted in stainless steel tanks at 55-60°F. Wine was racked into 30% new French, American and Czechoslovakian barrels for malolactic fermentation and 18 months of aging.

Tasting Notes:

Vanilla, butterscotch, and brioche barrel notes are nicely balanced with juicy clementine, pineapple, and delicate floral notes.

Bottling:	November 21, 2019
Production:	135 cases
Alcohol:	13.4
TA:	6.9 g/L
pH:	3.46