

## TASTING NOTES

Pale gold in color with aromas of Bartlett pear, lemon meringue, and crème brûlée. The palate expresses notes of citrus, honey and baking spice over a creamy texture that fully resolves with balancing acidity and a lingering finish.

Peak drinkability 2016 - 2020.



2015  
WILLAMETTE VALLEY  
VINEYARDS

*Estate*

WILLAMETTE VALLEY · CHARDONNAY

## TECHNICAL DATA

**Grape Type:** Chardonnay

**Appellation:** Willamette Valley

**Soil Type:** Jory (iron rich volcanic), Nekia (shallow, iron rich volcanic), Laurelwood (windblown loess) including pisolites.

**Clones:** Dijon 76 & 96, Draper

**Harvest Date:** September 28 - October 7, 2015

**Harvest Statistics**

**Brix:** 22° - 23.7°

**Titrateable acidity:** 6.2 g/L

**pH:** 3.31

**Finished Wine Statistics**

**Alcohol:** 14.1%

**Titrateable acidity:** 5.77 g/L

**pH:** 3.56

**Fermentation:** Oak Barrel Fermented

**Yeast Strain:** CY3079

**Barrel Regime:** 9 months in French oak, 25% New French Oak

**Bottling Date:** August 2016

**Cases Bottled:** 828

## VINTAGE FACTS 2015

The 2015 vintage began with warm weather conditions in the winter that continued throughout spring and summer. Yet, light scattered showers in late August and a return to normalcy in September gave a break to what was an intense growing season. The result was concentrated and balanced fruit.

The 2015 vintage started with bud break in March, two to three weeks early depending on the site. The early trend continued with higher than normal temperatures through spring, which created exceptional conditions for bloom, flower and fruit set. As spring gave way to summer, conditions continued to be warmer than usual and consequentially grape clusters were far larger than typical. Growers had the choice to slow down ripening by leaving extra fruit on the vine for balance. As September gave way to standard weather patterns, the decision to hang extra fruit allowed it to mature more gradually and develop extraordinary flavors that harmoniously balanced against acids.

Harvest started in September and in full swing by the second week of September, making 2015 one of the earliest harvests on record. The growing conditions from bud break through harvest paved the way for virtually pristine fruit with minimal signs of disease and no fear of pest or bird effects. *Courtesy of the Oregon Wine Board.*

## THE VINEYARDS

**Estate Vineyard:** Planted in 1983 by Founder Jim Bernau on a south facing volcanic flow, the vineyard has 53 acres of vines at 500 to 750 feet in elevation. The first Dijon clones were planted in 1993. The Nekia and Jory soils are well drained to a depth of one and a half to six feet.

**Tualatin Estate Vineyard:** Established in 1973, Laurelwood soil covers most of the vineyard - formed over thousands of years on layers of wind-blown, glacial silt called loess. High concentrations of rusted iron balls called pisolites riddle the top layer and are caused by the weathering of minerals in the soil. This unique soil profile contributes to the Pinot Noir's complex nature and rose petal aromas.

**Elton:** In 2006, Wine & Spirits listed it as one of the five key vineyards in the new Eola-Amity Hills American Viticultural Area. In 2007, Elton Vineyard was named one of Oregon's top ten vineyards by Wine Press Northwest. Planted in 1983, the vineyard now includes sixty acres on east-southeast slopes of the Eola Hills. The elevation rises from 250-500 feet, and the soil is Jory and Nekia.

## WINEMAKING NOTES

The focus of this wine is on the unique Dijon clones, which are particularly suited to our cool climate. Creaminess and richness, with balanced oak, acidity and forward fruit is the goal. The grapes were picked at peak ripeness, and lightly whole cluster pressed to avoid phenols. The juice was cold settled and racked to barrels where it was inoculated with selected yeast strains. Fermentation lasted approximately eight weeks at 60-65 degrees F. The barrel lees were stirred twice monthly through malolactic fermentation which finished in April. Aging was sur lie until December, when racking took place via Bulldog pup, (a nitrogen pushing system).

## FOOD &amp; SERVING SUGGESTIONS

Dijon and Tarragon Baked Chicken, Poached Salmon with Caper Butter Sauce, Burrata with Grilled Peaches, and Soft Cheeses.



WILLAMETTE VALLEY  
VINEYARDS

2015 ESTATE CHARDONNAY

HISTORY of SUCCESS

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**2014: 90 pts & Best Value - Wine Spectator**

**2012: 90 pts - Tasting Panel**

TASTING NOTES

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Food Pairings: Dijon and Tarragon Baked Chicken, Poached Salmon with Caper Butter Sauce, Burrata with Grilled Peaches, and Soft Cheeses.



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