TASTING NOTES
The nose opens with aromas of fresh tropical fruit, pear, pineapple and honey that unfolds into a creamy medium-bodied palate offering a beautiful textural experience and carries in flavors of minerality with a kiss of oak. The finish is long with balancing acidity to highlight its vibrancy and notes of crème brûlée that linger far beyond the sip.

TECHNICAL DATA
Grape Type: Chardonnay
Clones: Dijon 76, 96
Appellation: Willamette Valley
Vineyard Source: WVV Estate and Elton Vineyard
Soil Type: Jory (iron rich volcanic), Nekia (shallow, iron rich volcanic), Laurelwood (windblown, glacial loess) including Pisolites and Missoula Flood sediment
Harvest Date: October 3 – 18, 2017
Harvest Statistics:
Brix: 20.2°
Titratable acidity: 7.24 g/L
pH: 3.25
Finished Wine Statistics:
Alcohol: 13%
Titratable acidity: 6.33 g/L
pH: 3.29
Barrel Regimen: 16 months in French Oak
Oak: 20% new
Bottling Date: May 3, 2019
Cases Bottled: 1,390

VINTAGE FACTS 2017
After a few dry winters, the 2016-17 winter provided ample rain and snowpack statewide. The winter gave way to a relatively cool and wet spring compared to the last few years. As a result, bud break in Oregon started closer to normal in mid-April. The spring warmed up with record heat in late May that initiated flowering in most areas of the state. However, a cool down in early June slowed flowering through the second and third week of the month then was followed by a few days of record high temperatures. Growers statewide noted that flowering was very complete and produced a very good fruit set. Many also indicated that the warm conditions in 2016 set the stage for increased fruitfulness, producing more clusters per vine and larger clusters.
July ramped up the heat moving the vintage rapidly to véraison. However, August saw multiple one day records for maximum daytime temperatures with heat stress events early and late in the month. The result was that August 2017 was the warmest August on record in the state and the majority of the western US. Growers noted that the heat stress did not produce much sunburn but may have delayed ripening in some varieties. There was no impact of smoke from forest fires on Willamette Valley producers, unlike Southern Oregon and the Columbia Gorge AVAs, except that the possible disadvantages of the hazy weather during early stages of ripening reduced sunlight intensity and could have caused reduced photosynthesis. A warm early September accelerated fruit development, but was slowed by a cool down mid-month. Feeling that the harvest was going to be fast and furious, growers breathed a sigh of relief with the cooler conditions and proceeded to have a slow and steady harvest. From grower reports, 2017 ended with near average to slightly higher than average sugar and acid levels with many touting beautiful flavors and well-balanced fruit.

The stylistic vision of this wine is classic Oregon. Focus is placed on elegance, richness, creaminess and mouthfeel, with a balance of oak, fruit and acidity. A great wine to pair with food or enjoy by itself. The grapes were picked at peak ripeness and light whole cluster pressed to avoid phenolics. The must was cold settled and put in barrels the following day. Yeast inoculation took place in barrels and was fermented at approximately 60 degrees Fahrenheit for 3-4 weeks. A portion of the barrels were then inoculated for malolactic fermentation and stirred twice monthly until fermentation was completed in April. Aging was surée until racking prior to filtration and bottling.

FOOD & SERVING SUGGESTIONS
Pair with rich seafood dishes like sea scallops or shrimp scampi, roast chicken, creamy risotto, peach caprese salad and white cheddar cheeses.
Suggested Retail $25