

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.

Peak drinkability: 2020 - 2023.

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°

Titrateable acidity: 7.24 g/L

pH: 3.25

Finished Wine Statistics:

Alcohol: 13%

Titrateable acidity: 6.33 g/L

pH: 3.29

Barrel Regimen: 16 months in French Oak

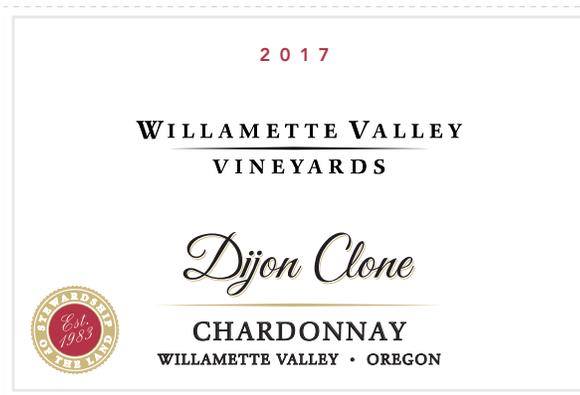
Oak: 20% new

Bottling Date: May 3, 2019

Cases Bottled: 1,390



All of our Estate Vineyards are Certified Sustainable.

**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.

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.

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 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 lightly 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 surlee 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**

