

TASTING NOTES

The nose opens with aromas of lemon, pear, hazelnut and honey that move into a creamy medium-bodied sip offering flavors of orange, sweet cream, vanilla, caramel and clove. Balancing acidity leaves the wine refreshing, with a lingering finish and ideal for food pairing.

Peak drinkability: 2021 - 2025

TECHNICAL DATA

Grape Type: Chardonnay

Clones: Dijon 76, 96

Appellation: Willamette Valley

Soil Type: Jory (iron rich volcanic), Nekia (shallow, iron rich volcanic)

Harvest Date: Sept. 27 – Oct. 18, 2018

Harvest Statistics:

Brix: 21.6°

Titrateable acidity: 7.8 g/L

pH: 3.20

Finished Wine Statistics:

Alcohol: 13.5%

Titrateable acidity: 7.38 g/L

pH: 3.19

Fermentation: French Oak barrels and stainless steel tanks

Barrel Regimen: 10 months in French Oak
Oak: 22% new

Bottling Date: August 21, 2019

Cases Bottled: 803

**VINTAGE FACTS 2018**

While it was a warmer than average vintage, temperatures stayed in the low to mid 90s with few heat spikes, making for a balanced year with less widespread heat stress like in years' prior, especially 2017. Low rainfall during late September and into October allowed winemakers to easily manage harvest, picking grapes when they wanted to, instead of dodging rain or having to pull fruit early. When moderately warm days occur along with cool nights, vines can rest in the evening and concentrate efforts on developing more fruit complexity and flavors. Ideal conditions like this occurred throughout Oregon in 2018.

Late bud break was due to a slightly wet and cooler April in 2018. Bloom in verasion caught up quickly and was close to average across the state. While there was low bird pressure, there were enormous amounts of yellow jackets, which points to a mild winter with temperatures not cold enough to keep the insect populations down.

Harvest was slow and steady in Oregon resulting in truly dialed in fruit composition with sugar levels, acidity, and pH all close to average.

Bree Stock MW, Oregon Wine Board Education Manager said: "The 2018 vintage in the Willamette Valley and Oregon overall is looking to make some exceptional wines. Not exactly a return to normal, as the spring and summer were some of the warmest and driest on record, but there were no real heat spikes and the season was longer due to the cool autumn weather. That allowed grapes to hang and develop complex flavors on the vine while retaining fresh acidity."

Courtesy of Oregon Wine Board.

THE VINEYARDS

Estate Vineyard: Planted in 1983 by Founder Jim Bernau on a south facing volcanic flow, the vineyard has 67 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 as well as in stainless steel tanks and was fermented at approximately 55 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 grilled shrimp or seafood scampi, chicken pot pie or creamy soups, rice or potato dishes, fresh salads with vinaigrettes and hard cheeses like aged white cheddar.

