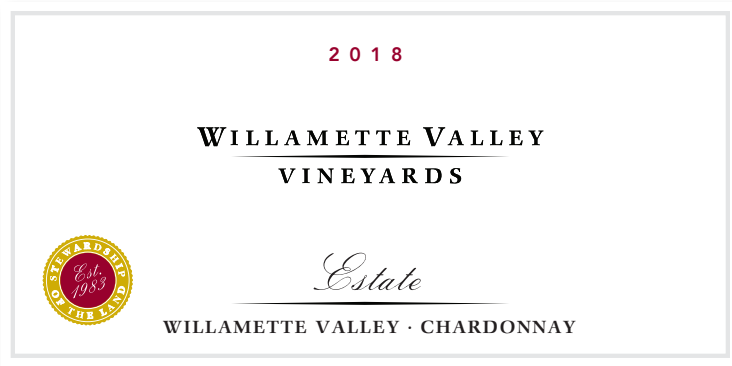


TASTING NOTES

Gold in color, meyer lemon, orange blossom and vanilla custard fill the glass and are accented with notes of minerality. The palate opens displaying great texture and focus, balancing acidity and complexity with flavors of pear, green apple, tropical coconut, hazelnut and supporting oak spice notes.

Peak drinkability 2020 - 2024.



TECHNICAL DATA

Grape Type: Chardonnay

Appellation: Willamette Valley

Soil Type: Jory (iron rich volcanic), Nekia (shallow, iron rich volcanic), Laurelwood (windblown loess) including Pisolites and Missoula Flood sediment.

Clones: 76, 96, 352, Draper

Harvest Date: Sept. 27 - Oct. 14, 2018

Harvest Statistics

Brix: 21.8°

Titrateable acidity: 8.03 g/L

pH: 3.21

Finished Wine Statistics

Alcohol: 13.5%

Titrateable acidity: 7.72 g/L

pH: 3.33

Fermentation: French oak & stainless steel barrels

Barrel Regime: 10 months in barrel, 27% New French Oak

Bottling Date: August 22, 2019

Cases Bottled: 1,359



All of our Estate Vineyards are Certified Sustainable.

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 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 combination of all of our clones in our three Estate Vineyards, the majority being 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 five weeks at 55° F. The barrel lees were stirred twice monthly through malolactic fermentation which finished in March. Aging was sur lee until August, when racking took place via Bulldog pup (a nitrogen pushing system).

FOOD & SERVING SUGGESTIONS

Steamed mussels with saffron broth, shrimp and grits, grilled halibut with peach salsa, caesar salads, Oregon salmon cakes, lobster bisque and soft cheeses.

