

2019 DIJON CLONE *Chardonnay*

VINTAGE FACTS 2019

A relatively mild, early winter in 2018 was followed by a cold and wet second half of winter in 2019 and then a wet but warm spring. The growing season saw a few mild frosts during late April, but started off warmer than average, moderating through mid-vintage with fewer-than-average heat spikes. The vintage will be remembered for the early rains in September and rapid cool down into October which challenged harvesting decisions. Degree-day totals for 2019 ended up similar to 2012 and 2018, marked by the lowest heat accumulation experienced in September and October since 2007. Phenological timing and interval lengths were similar to observations in 2018 averaging April 16th for bud break, June 8th for bloom, August 14th for véraison and September 27th for harvest. The cool vintage came largely from substantially lower maximum temperatures while minimum temperatures were near-average to slightly above-average.

Courtesy of Gregory V. Jones, Linfield College Evenstad Center for Wine Education.

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 60 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.

HISTORY OF DIJON CLONE CHARDONNAY

Founder Jim Bernau traveled with the Oregon Governor's Delegation to Burgundy in the 1980s to seek out French clones to improve our state's Chardonnay quality. These vines were brought back and quarantined at Oregon State University before being propagated for use in Oregon vineyards. Naturally derived Dijon Clones from France being planted in the Willamette Valley was one of the greatest tipping points in Oregon wine quality.

TECHNICAL DATA

Grape Type: Chardonnay

Clones: 76, 96

Appellation: Willamette Valley

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

Harvest Date: September 24 – 27, 2019

Harvest Statistics

- **Brix:** 19.3° – 21.0°
- **Titrateable Acidity:** 11.50 g/L
- **pH:** 3.05

Finished Wine Statistics

- **Alcohol:** 12.2%
- **Titrateable Acidity:** 9.13 g/L
- **pH:** 3.17
- **Sulfate Level:** low

Fermentation: French oak barrels and stainless steel tanks

Barrel Regimen: 10 months in barrel, 20% new French oak, 22% neutral, 58% stainless steel tanks

Bottling Date: August 20, 2020

TASTING NOTES

The bouquet opens with aromas of tropical fruit like pineapple and papaya, crème brûlée and honey that moves into a creamy, medium-bodied sip offering flavors of lemon, lime and baking spices. Vibrant acidity leaves the wine refreshing and ideal for food pairing.

Peak Drinkability: 2021 – 2026

FOOD PAIRINGS

Pair with seafood dishes like grilled halibut over peaches, seafood linguine, chicken pot pie or creamy soups, rice or potato dishes, fresh salads with vinaigrettes and hard cheeses like aged white cheddar.

