

2019 CHARDONNAY *Estate*

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.

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 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 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 60-65° F. The barrel lees were stirred twice monthly through malolactic fermentation which finished in March. Aging was sur lee until July, when racking took place via Bulldog pup, (a nitrogen pushing system).

TECHNICAL DATA

Grape Type: Chardonnay

Clones: 76, 96, 352, Draper

Appellation: Willamette Valley

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

Harvest Date: September 24 – 27, 2019

Harvest Statistics

- **Brix:** 19.3°
- **Titratable Acidity:** 10.13 g/L
- **pH:** 3.07

Finished Wine Statistics

- **Alcohol:** 12.0%
- **Titratable Acidity:** 8.79 g/L
- **pH:** 3.18
- **Sulfate Level:** low

Fermentation: French oak barrels

Barrel Regimen: 10 months in barrel, 27% new French oak, 73% neutral

Bottling Date: August 18, 2020

Cases Produced: 1,011

TASTING NOTES

Pale gold in color, notes of lemon, sweet cream, brioche, vanilla and clove fill the glass. The medium-bodied palate opens displaying a beautiful creamy texture and flavors including zest of lemon and lime, quince, honey and baking spice, all framed by refreshing acidity for a balanced and lingering finish.

Peak Drinkability: 2021 – 2026

FOOD PAIRINGS

Bay scallops, steamed mussels with white wine and garlic, halibut with lemon and capers, chicken in creamy mustard sauce, crab ravioli, Oregon salmon cakes and soft cheeses.

