

## TASTING NOTES

The nose opens with aromas of tropical fruit, honey, butterscotch and vanilla, unfolding into a creamy medium-bodied palate offering a beautiful textural experience that carries in flavors of pineapple and baking spice. The finish is long with balancing acidity to highlight its vibrancy and notes of peach and golden pear that linger far beyond the sip.

Peak drinkability 2018 - 2022.



All of our Estate Vineyards are Certified Sustainable.

## TECHNICAL DATA

**Grape Type:** Chardonnay

**Clones:** Dijon 76, 96

**Appellation:** Willamette Valley

**Vineyard Source:** WV 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:** Sept 23 - Oct 1, 2016

### Harvest Statistics

**Brix:** 23.1°

**Titrateable acidity:** 6.38 g/L

**pH:** 3.36

### Finished Wine Statistics

**Alcohol:** 13.7%

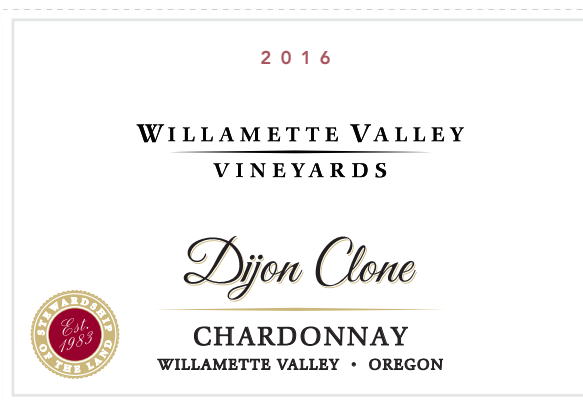
**Titrateable acidity:** 5.66 g/L

**pH:** 3.36

**Barrel Regimen:** 10 months in French Oak, 20% new oak

**Bottling Date:** August 24 - 25, 2017

**Cases Bottled:** 1,872



## VINTAGE FACTS 2016

Similar to the last two vintages, the 2016 growing season continued to push the envelope for defining the new normal in Oregon as one of the earliest on record. An unusually warm spring gave way to moderate summer conditions, which provided even growing conditions through véraison. Though it was an intense growing season due to the early start, the fruit produced wonderful concentration and complexity with characteristic natural acidity.

Bud break kicked off the vintage two to four weeks earlier than normal. A short heat spell at bloom condensed the flowering period, resulting in a smaller fruit set. Summer provided average conditions with fewer heat spikes than the 2014 or 2015 vintages, which led to smaller berry size and a higher concentration of flavors. Warmer than normal conditions in most areas in August shepherded along the early vintage and most vineyards started to harvest early ripening varieties during the last week of the month or early September.

The 2016 vintage saw practically immaculate fruit with few signs of disease, pest or bird effects. Vineyards and wineries in the Willamette Valley were largely finished with harvest by the end of September to early-October. Because of the cooler temperatures in September and October, Growing Degree Days (GDD) accumulation in the western valleys ended up between the totals seen in 2013 and 2014.

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 risottos, havarti and white cheddar cheeses.

