



TASTING NOTES

Gold in color, citrus zest and white peach aromas fill the glass and are accented with notes of minerality. The palate opens displaying great texture and focus, balancing acidity and complexity of pear, hazelnut and supporting oak spice notes.

Peak drinkability 2017 - 2021.



All of our Estate Vineyards are Certified Sustainable

TECHNICAL DATA

Grape Type: Chardonnay

Appellation: Willamette Valley

Soil Type: Jory (iron rich volcanic), Nekia (shallow, iron rich volcanic), Laurelwood (windblown loess) including pisolites.

Clones: Dijon 76, 96, 352, Draper

Harvest Date: Sept 30 - Oct 1, 2016

Harvest Statistics

Brix: 23.3°

Titrateable acidity: 7.43 g/L

pH: 3.34

Finished Wine Statistics

Alcohol: 13.9%

Titrateable acidity: 5.44 g/L

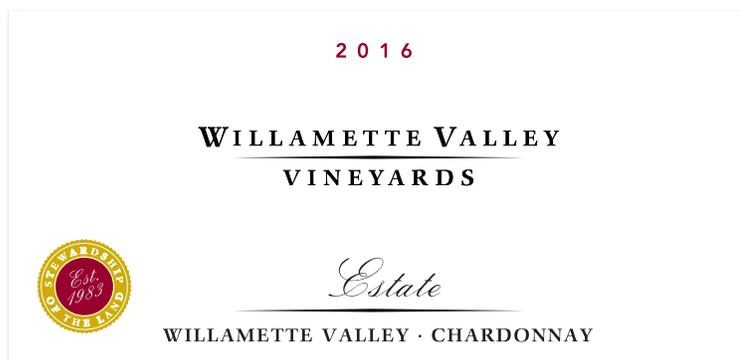
pH: 3.46

Fermentation: French oak & stainless steel barrels

Barrel Regime: 10 months in barrel, 25% New French Oak

Bottling Date: August 23, 2017

Cases Bottled: 986



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.

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

FOOD & SERVING SUGGESTIONS

Steamed mussels with white wine and garlic, shrimp and grits, grilled chicken caesar salad, Oregon salmon cakes, lobster bisque and soft cheeses.

