

TASTING NOTES

Lemon in color, the wine opens with aromas of pear, lime zest, dried herbs and minerality. On the palate, chai spice and lemon curd emerge and are carried through by the silky mouthfeel, balancing acidity and lingering elegant citrus finish. Peak drinkability 2016 - 2020.



TECHNICAL DATA

Grape Type: Chardonnay

Appellation: Willamette Valley

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

Clones: Dijon 76 & 96

Harvest Date: September 30, 2014

Harvest Statistics

Brix: 22.7°

Titrateable acidity: 5.7 g/L

pH: 3.32

Finished Wine Statistics

Alcohol: 13.6%

Titrateable acidity: 6.47 g/L

pH: 3.35

Fermentation: Oak Barrel Fermented

Yeast Strain: CY3079

Barrel Regime: 10 months in French oak, 20% new, including Allier and Bertrange forests

Bottling Date: August 2015

Cases Bottled: 358



2014
WILLAMETTE VALLEY
VINEYARDS

Elton

EOLA-AMITY HILLS · CHARDONNAY

VINTAGE FACTS 2014

The 2014 vintage in Oregon may be remembered as the vintage of a lifetime. From bud break through harvest, growers and winemakers throughout the state experienced an almost ideal growing season that delivered a record amount of exceptional, balanced fruit.

The vintage's milestones averaged two weeks early from bud break through harvest, with some sites and varieties maturing as much as three weeks early. Growing conditions were mostly dry and warmer than normal throughout the spring providing a great environment for flowering and fruit set. The result was large clusters that ripened evenly over the course of the warm, dry summer. The 2014 vintage broke the previous record for heat accumulation during the growing season, set in 2006. This record was broken not by the daytime highs but rather the overnight lows being higher than normal for most of the year. This allowed the grapes to continue ripening through véraison without putting heat stress on the vines.

Harvest began around Sept. 30. Conditions remained mostly dry through September with some rain at the end of the month. However, the rains this year were viewed as more of a nuisance than an actual problem or challenge, and ultimately helped to dilute the acids, causing a rise in pH levels and lowered the rapidly rising sugar accumulation. Growers were able to harvest fruit in almost pristine conditions with no signs of disease and minimal fear of pest or bird effects. Most wineries are reporting higher than normal yields that resulted from larger than normal clusters. - *Courtesy of The Oregon Wine Board*

THE VINEYARD

Elton Vineyard: 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.

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 two selected yeast strains. Fermentation lasted approximately eight weeks at 60-65 degrees 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

Cow's milk cheeses, Fresh Scallop Ceviche, Peach Caprese Salad, Grilled Shrimp and Avocado Salad, and Grilled Halibut.



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