

WILLAMETTE VALLEY VINEYARDS



2015 Dijon Clone Chardonnay

Tasting Notes

Lemon in color, this wine offers lush aromatics of pineapple and ripe peach with an infusion of vanilla bean to round out the nose. Golden apple and citrus emerge on the medium-bodied palate with refreshing acidity that makes the wine ideal for food pairing. Peak drinkability: 2017 - 2020.

FOOD PAIRINGS: Coquilles St-Jacques, spiced carrot soup with lime, winter citrus salad, wood-fired pizza with sweet and hot peppers, lemon and garlic hummus with pita.

History of Success

2013 Vintage: **89 pts. & Year's Best U.S. Chardonnay** | *Wine & Spirits*
2012 Vintage: **90 pts.** | *Wine Enthusiast Magazine*



All of our Estate Vineyards are Certified Sustainable

Tualatin Vineyard, established in 1973, is one of the oldest and most respected vineyards in Oregon's Willamette Valley. Pinot Noir and Chardonnay from Tualatin took Best of Show for both the red and white categories at the *London International Wine Competition* in the same year, a feat unduplicated in the competition's history. Covered in Laurelwood soil, the slope is south-facing with an elevation of 250-530 feet.

Planted in 1983 by Founder, Jim Bernau, on the south-facing volcanic flow, the Estate vineyard has 53 acres of vines planted at 500 to 750 in elevation. The first Dijon clones were grafted in 1993. The Nekia and Jory soils are well drained to a depth of one and a half to six feet.

In 2006, *Wine & Spirits* listed Elton Vineyard as one of the five key vineyards in the new Eola-Amity AVA. Planted in 1983, the vineyard includes 60 acres on east-southeast slopes of the Eola Hills. The elevation rises from 250-500 feet, and the vineyard soil is iron-rich Jory.



Tualatin Vineyard | Tualatin Hills



Willamette Valley Vineyards | Salem Hills



Elton Vineyard | Eola Hills



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Jim Bernau, Founder/Winegrower

TASTING NOTES

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TECHNICAL DATA

Grape Type: Chardonnay

Clones: Dijon 76, 96

Appellation: Willamette Valley

Vineyard Source: WVV Estate and Elton Vineyard

Soil Type: Jory (iron rich volcanic) & Nekia (shallow, iron rich volcanic) including Missoula Flood sediment

Harvest Date: Sept 9 - Oct 7, 2015

Harvest Statistics

Brix: 20° - 23.3°

Titrateable acidity: 6.5 - 7.4 g/L

pH: 3.29 - 3.47

Finished Wine Statistics

Alcohol: 13.9%

Titrateable acidity: 5.54 g/L

pH: 3.57

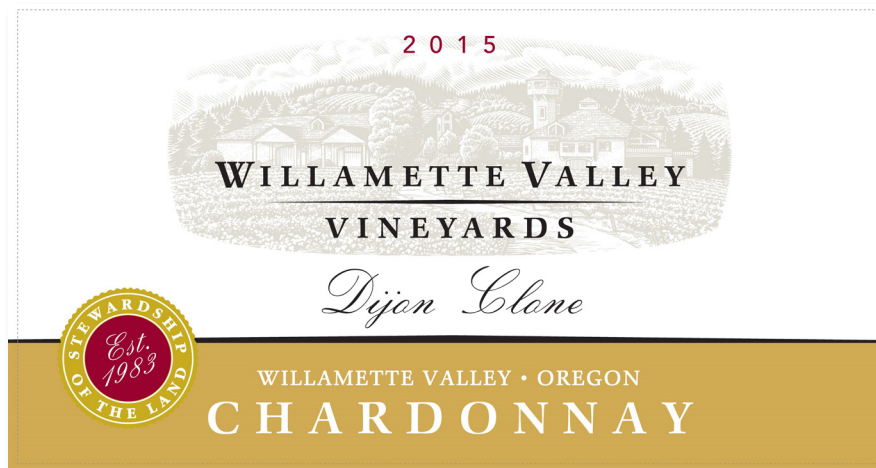
Yeast Strain: CY3079

Barrel Regimen: 9 months in French Oak

Bottling Date: August 2016

Cases Bottled: 1,993

Release Date: 2017



VINTAGE FACTS 2015

The 2015 vintage began with warm weather conditions in the winter that continued throughout spring and summer. Yet, light scattered showers in late August and a return to normalcy in September gave a break to what was an intense growing season. The result was concentrated, balanced fruit throughout the state.

The 2015 vintage started with bud break in March, two to three weeks early depending on the site. The early trend continued with higher than normal temperatures through spring, which created exceptional conditions for bloom, flower and fruit set. As spring gave way to summer, conditions continued to be warmer than usual and consequently grape clusters were far larger than typical. Growers had the choice to slow down ripening by leaving extra fruit on the vine for balance. As September gave way to standard weather patterns, the decision to hang extra fruit allowed it to mature more gradually and develop extraordinary flavors that harmoniously balanced against acids.

Harvest started in September and in full swing by the second week of September, making 2015 one of the earliest harvests on record. The growing conditions from bud break through harvest paved the way for virtually pristine fruit with minimal signs of disease and no fear of pest or bird effects. *Courtesy of the Oregon Wine Board.*

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. The barrels were then inoculated for malolactic fermentation and stirred twice monthly until fermentation was completed in April. Aging was surlee until racking via Bulldog Pup (a nitrogen pushing system) prior to filtration and bottling.

FOOD & SERVING SUGGESTIONS

Coquiles St.-Jacques, spiced carrot soup with lime, winter citrus salad, wood-fired pizza with sweet and hot peppers, lemon and garlic hummus with pita.

2015 CHARDONNAY
Dijon Clone

