

## TASTING NOTES

Rich gold in color, the wine opens with aromas of ripe white peach, pineapple, fig and toasted almond. The oak influence is present but elegant to help frame the primary aromas. The mouthfeel is generous with intense flavors of guava, pear, saline and defined minerality that are prolonged by lifting acidity and a lingering finish of citrus. Peak drinkability: 2016 - 2020.



## TECHNICAL DATA

**Grape Type:** Chardonnay

**Appellation:** Willamette Valley

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

**Clones:** Dijon 76 & 96

**Harvest Date:** October, 13, 2013

## Harvest Statistics

**Brix:** 23.1°

**Titrateable acidity:** 7.04 g/L

**pH:** 3.27

## Finished Wine Statistics

**Alcohol:** 14.2%

**Titrateable acidity:** 6.50 g/L

**pH:** 3.46

**Fermentation:** Oak Barrel Fermented

**Yeast Strain:** D47 and VL1

**Barrel Regime:** 9 months in French oak, 30% new, including Allier and Bertrange forests

**Bottling Date:** September 2014

**Cases Bottled:** 220

2013

WILLAMETTE VALLEY  
VINEYARDS

Elton

EOLA-AMITY HILLS · CHARDONNAY

## VINTAGE FACTS 2013

The 2013 vintage was marked by a particularly cold and wet spring, resulting in unusually low fruit set. Spring was followed by an idyllic long, warm and dry summer that produced grapes of exceptional flavor development and ripeness.

The season commenced with pruning in a particularly wet January. These cold, rainy conditions caused bud break at most sites to be a month later than average. Inclement weather continued through flowering and fruit set, resulting in greatly reduced yields that were historically sparse, ranging from 1.3 – 2.5 tons per acre.

As spring ended and summer began, the rain subsided and all three of our vineyards enjoyed unusually warm and clear weather. Summer was characterized by cloudless, sunny days that enabled our vines to steadily ripen without disease development or excessive heat stress. Temperature values for September and October were the highest in a decade; however, cool nights allowed the grapes to retain acidity.

Harvest began in late September and was well underway by early October, revealing grapes with exceptional flavor, as well as ideal sugar and pH levels. Winemakers were stressed about the harvest as weather reports predicted upcoming steady rainfall. Swift action resulted in getting our best lots in the cellar before the heavy rains. Two 4-inch rain events, with the last on the 28th and 29th of September, caused dilution of flavors as well as increased disease problems. Sorting in the winery, as well as sorting in the field, allowed us to dry out the remaining fruit. This drying out period favored the heritage blocks of self-rooted Pommard at Elton and Tualatin Estate while comparatively larger berries fared much better as drier weather prevailed.

This vintage highlights concentrated, well-balanced red wines while offering a wonderful purity of fruit and complex flavors in the whites. Overall the vintage will be known for its excellent aging potential, lower alcohols, balanced acidity and overall concentration.

## 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 &amp; SERVING SUGGESTIONS

Poached Farm Egg with Faro and Quinoa, Seared Ahi Tuna with Sesame, Chicken with Wild Mushroom Cream Sauce and Kale, Tomato, Mint and Feta Salad.



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