

## TASTING NOTES

Pale gold in color with aromas of lemon verbena, vanilla and meringue, the palate expresses linear notes of citrus and baking spice with a hint of creaminess in the mid-palate that fully resolves with bright, balancing acidity and a lingering finish.

Peak drinkability 2015 - 2019.



## 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:** September 30 - October 17, 2014

**Harvest Statistics**

**Brix:** 21.9° - 24.7°

**Titrateable acidity:** 5.7 - 8.2 g/L

**pH:** 3.32 - 3.41

**Finished Wine Statistics**

**Alcohol:** 14.1%

**Titrateable acidity:** 6.52 g/L

**pH:** 3.40

**Fermentation:** Oak Barrel Fermented

**Yeast Strain:** CY3079

**Barrel Regime:** 10 months in French oak, 30% New French Oak

**Bottling Date:** August 2015

**Cases Bottled:** 470



2014  
WILLAMETTE VALLEY  
VINEYARDS

Estate

WILLAMETTE VALLEY · 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 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 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

Shrimp and Grits, Grilled Chicken Caesar Salad, Baked Dijon Salmon, Oregon Salmon Cakes, and Soft Cheeses.

