

**TASTING NOTES**

Characterized by its golden hue and richness, the wine expresses aromas of tropical pineapple, nectarine, quince and honeycomb. A broad concentrated palate offers flavors of ripe peach, lemon verbena and baking spices with bright acidity carrying the notes through a mineral-driven finish. Peak drinkability 2016-2019.

**TECHNICAL DATA**

**Grape Type:** Chardonnay

**Appellation:** Willamette Valley

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

**Clones:** Dijon 76

**Harvest Date:** October 4-17, 2014

**Harvest Statistics**

**Brix:** 21.9° - 24.7°

**Titrateable acidity:** 6.4 - 8.2 g/L

**pH:** 3.33 - 3.41

**Finished Wine Statistics**

**Alcohol:** 14.1%

**Titrateable acidity:** 6.52 g/L

**pH:** 3.40

**Fermentation:** Oak Barrel Fermented

**Barrel Regime:** 10 months in French oak, 15% new, including Allier and Bertrange forests

**Bottling Date:** August 2015

**Cases Bottled:** 328



2014  
**WILLAMETTE VALLEY**  
**VINEYARDS**

*Bernau Block*

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. However, a freeze in December 2013 impacted some regions and sites, resulting in some bud and vine damage. - *Courtesy of the Oregon Wine Board.*

**THE VINEYARD**

**Bernau Block:** Planted in 1983 by Founder Jim Bernau on a south facing volcanic flow, the vineyard has 15 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.

**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 when racking took place.

**FOOD & SERVING SUGGESTIONS**

Rosemary and Citrus Roasted Turkey, Sweet Potato Fries, Glazed Holiday Ham, and soft cheeses.



[www.WillametteValleyVineyards.com](http://www.WillametteValleyVineyards.com)

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