

## Tasting Notes

Lemon in color, the wine is mineral-driven with notes of citrus, green apple and a kiss of sweet oak rounding out the nose. Fresh lemon, lime and spring floral flavors emerge on the medium-bodied palate. Vibrant acidity leaves the wine refreshing and ideal for food pairing.



## Technical Data

**Grape Type:** Chardonnay

**Clones:** Dijon 76, 96 & 352

**Appellation:** Willamette Valley

**Vineyard Source:** WVV Estate and Elton Vineyard

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

**Harvest Date:** Septmeber 30 - October 17, 2014

### Harvest Statistics

**Brix:** 22.7° - 24.6°

**Titrateable acidity:** 6.8 - 7.6 g/L

**pH:** 3.20 - 3.40

### Finished Wine Statistics

**Alcohol:** 14.1%

**Titrateable acidity:** 5.19 g/L

**pH:** 3.31

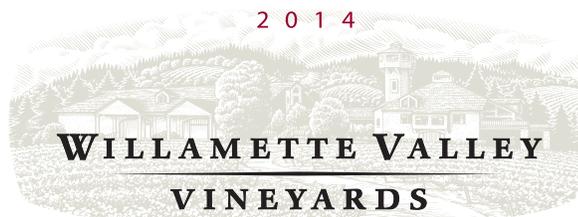
**Yeast Strain:** CY3079

**Barrel Regimen:** 9 months in French Oak, 16% New Oak

**Bottling Date:** June 2015

**Cases Bottled:** 2,249

**Release Date:** July 2015



*Dijon Clone*



WILLAMETTE VALLEY • OREGON

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.

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. 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 and Serving Suggestions

Roast Chicken Pot Pie, Sweet Corn Bread Pudding, Lobster Bisque, Scallops with White Wine Sauce, Havarti and Asiago Cheeses.