



2016 Chardonnay

TASTING NOTES

This fresh, yet complex Chardonnay offers a palate of pear and apple with a vibrant acidity. Leading into mineral notes along with hints of vanilla and cedar in the finish. This aromatic Chardonnay was partially fermented in stainless steel tanks to bring out fresh aromas and gains complexity from partially aging in oak barrels, using primarily neutral oak to bring out a light oak spice and vanilla flavors. This process created a nicely balanced Chardonnay with a bright acidity and smooth finish.

HARVEST OVERVIEW

The 2016 growing season in Oregon mimicked the previous few vintages with one of the earliest bud breaks yet. Spring came quickly with warm days that turned into temperate summer months. Bloom saw a miniature heat wave that tapered the size and set of the fruit. Though the growing season got off to an early start, the more even summer temperatures slowed things and allowed the fruit to develop thoroughly with delectable complexity and intense flavor. The vintage resulted in, once again, extraordinary fruit quality, but with yields closer to pre-2014 vintages.

WINE ANALYSIS

Appellation : Willamette Valley
Varietal Composition : Chardonnay
Harvest Date : September 9-28, 2016
Vineyard Sources : Sweet Cheeks Vineyard &
Chateau Bianca
Bottling Date : February 14, 2018
Case Production : 717 Cases
Cooperage/Cellar Treatment : 14 months in 22% new oak, 47%
neutral oak, & 32% stainless steel

pH : 3.14 | TA : 6.2 g/L | Alcohol : 12.3%