



## **2013 Chardonnay, Cuvée Anne, Eola-Amity Hills**

Cuvée Anne is a Chardonnay blended with the intention of reflecting the vintage as well as representing what we believe is possible with the grape in our region. The wine has a texture that comes across as slightly oily, with weight and power that is cut through cleanly with a vivid line of acidity. The flavors are a bit fuller than our other chardonnays, with white peach, Meyer lemon and an herbal, green note that is sometimes thought of as fresh spearmint.

The wine is a blend of Bieze Vineyard, which sits on the east face of the Eola-Amity Hills just above the famed Seven Springs Vineyard at 650 feet in elevation, giving the wine tension with acidity and bright fruit tones. In addition, 30% Vojtilla was added to give the wine power and weight, as the vines are 24 years old and un-grafted. The wine was fermented and aged in new puncheons and neutral oak barrels for 14 months with 100% native yeast fermentations and minimal bâtonnage. The wine was lightly fined and filtered prior to bottling to further focus the flavors and precision of the wine.

### **Vineyards:**

- 70% Bieze Vineyard, Eola-Amity Hills AVA
- 30% Vojtilla Vineyard, Chehalem Mountains AVA

### **165 Cases Produced**

**Bottle Date: December 2014**

**Release Date: March 2015**

**Alcohol Content: 12.9%**

**Retail Price: \$40.00**