



2013 Chardonnay, Willamette Valley, Oregon

We believe that Oregon Chardonnay has a huge future, not in replication of other regions, but in its own style, with its own voice. The Willamette Valley Chardonnay is a blend of the Bieze, Clos des Oiseaux and Freedom Hill Vineyards all aged in puncheon for 10 months with 100% native yeast fermentation. The blend represents a lighter touch, seeing primarily neutral wood aging and very little bâtonnage. The resulting wine is a leaner, brighter style of chardonnay.

Appellation: Willamette Valley AVA, Oregon

Vineyards:

- 10% X Novo Vineyard, Eola-Amity Hills
- 10% Bieze Vineyard, Eola-Amity Hills AVA
- 40% Clos des Oiseaux Vineyard, Eola-Amity Hills AVA
- 40% Freedom Hill Vineyard, Willamette Valley AVA

Cases Produced: 250 cases

Bottled: August 2014

Release Date: September 2014

Alcohol Content: 13%

Price: \$23.00 a bottle